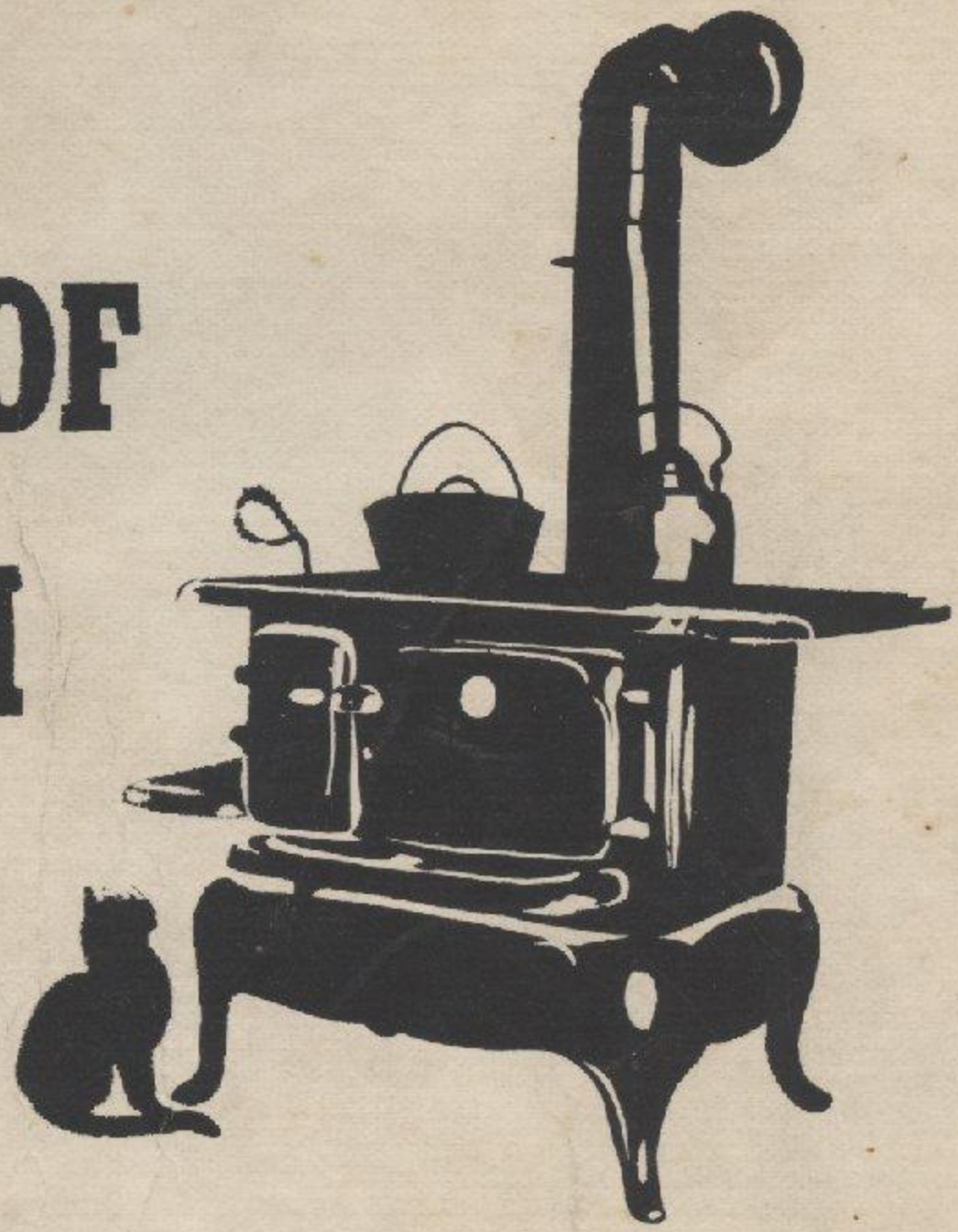
OUT OF CORNISH KITCHENS



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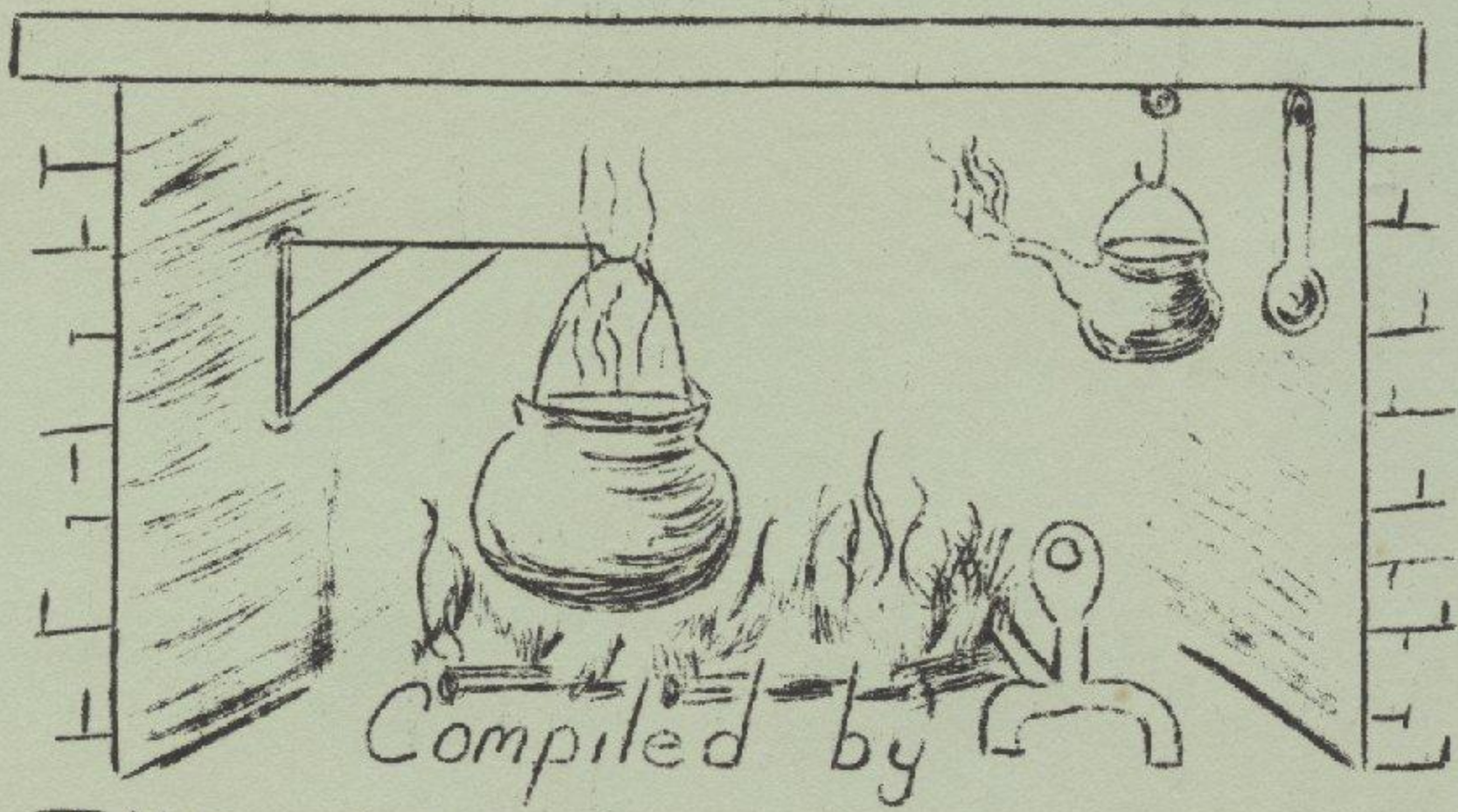


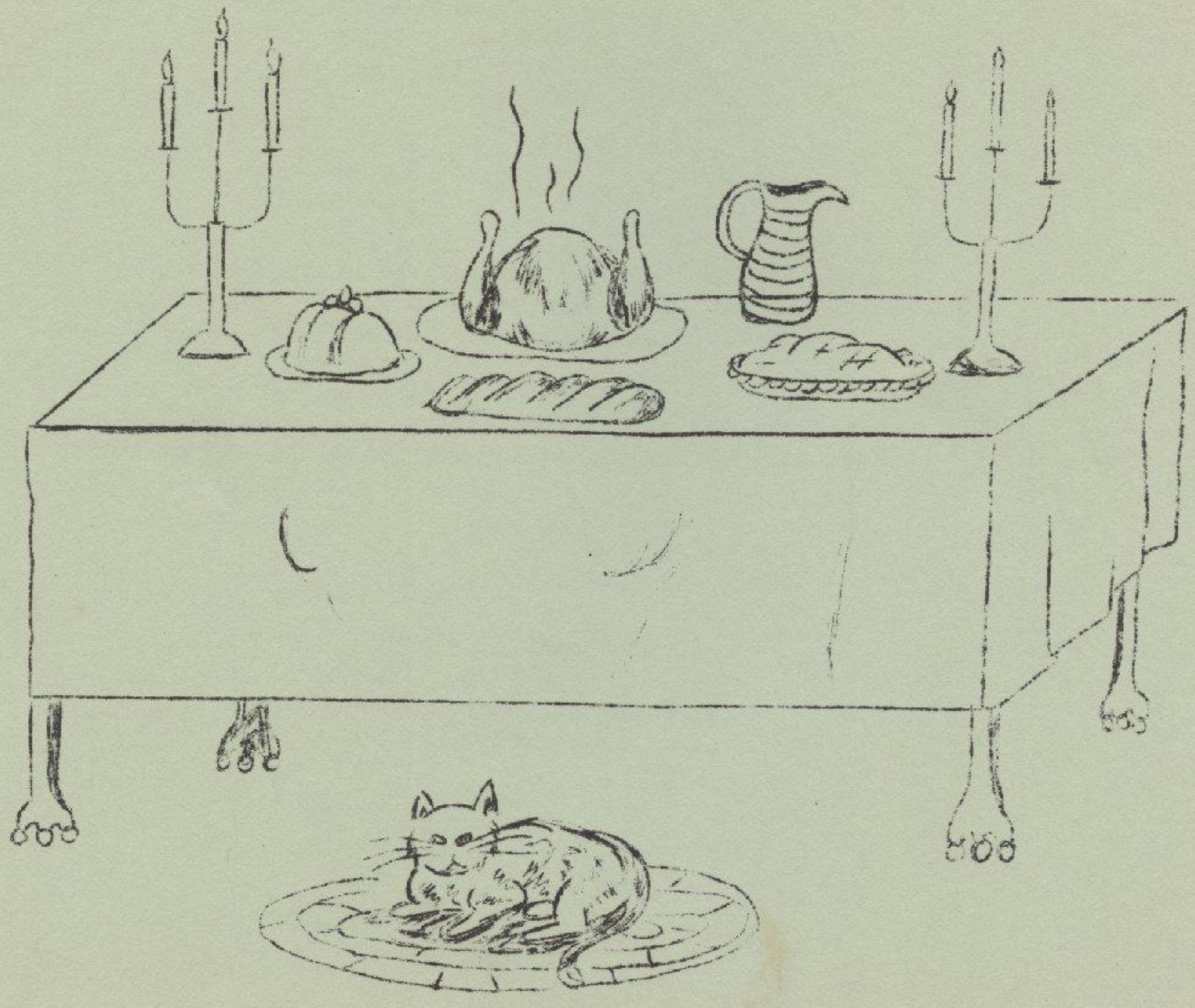
Compiled by

THE LADIES AUXILIARY OF

THE CORNISH FIRE DEPARTMENT

PRINTED 1975

TYPING by LINN NOLEN
ILLUSTRATED by MERILYNN BOURNE



FOREWARD

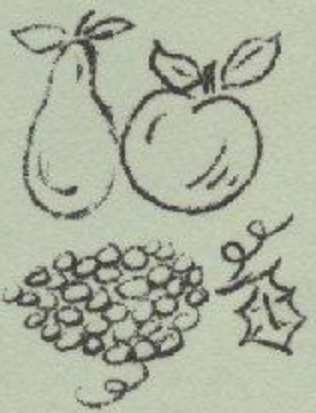
This collection of favorite recipes has been compiled for your eating pleasure by the members of the Ladies Auxiliary of the Cornish Fire Department.

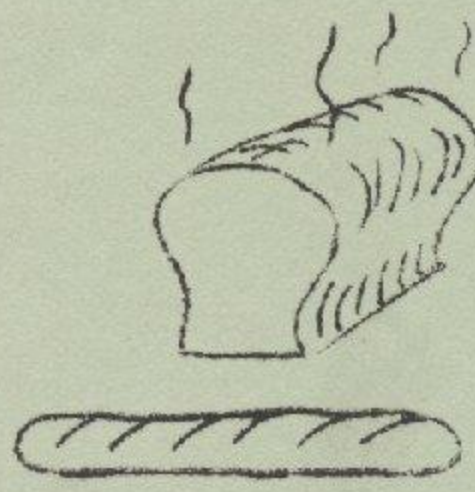
We sincerely hope that you will enjoy its use. Should you want extra copies of this publication for your friends, relatives or neighbors, you can purchase them from members of the organization.

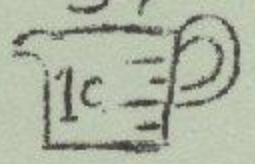
The food that's in this book is good.
With you we'll gladly share it.
But the real success of any dish
Depends on who prepares it.

TABLE OF CONTENTS

APPETIZERS	1
PICKLES AND PRESERVES	6
VEGETABLES AND SALADS	11
MAIN DISHES	18
BREADS	37
DESSERTS	48
CANDY AND KIDSTUFF	75
ODDS 'N ENDS	80

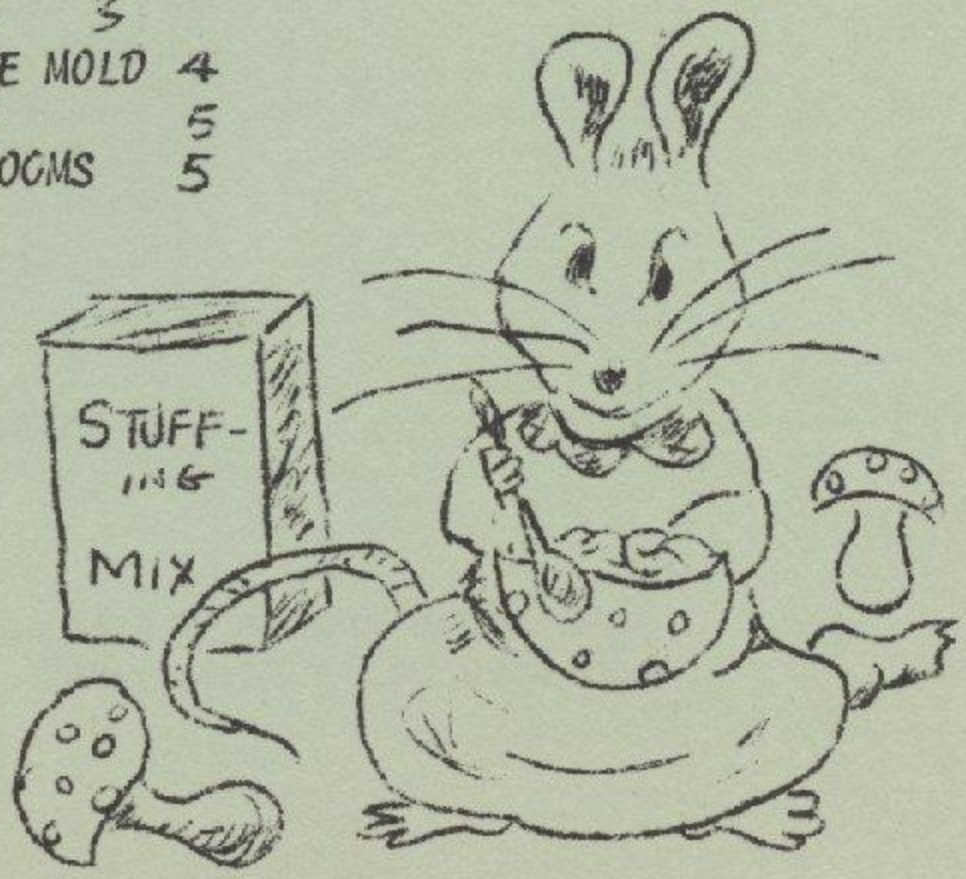




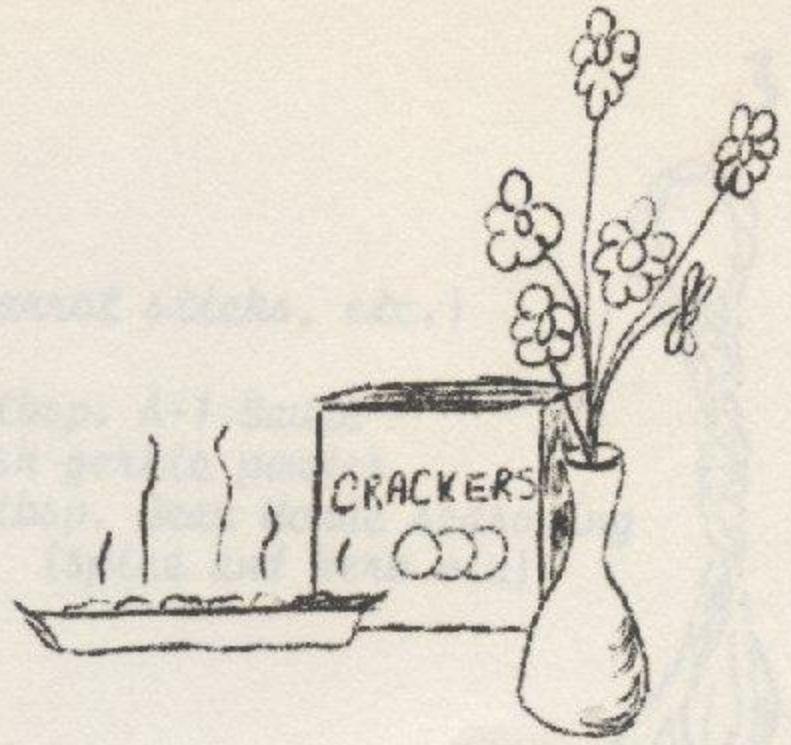


APPETIZERS

APPETIZER PIE 2
DANDY DIPPER 2
DIP 3
DILL WEED DIP 3
DIP--OR CHEESE MOLD 4
GUACAMOLE DIP 5
STUFFED MUSHROOMS 5



APPETIZER PIE



1 8 oz. pkg. softened cream cheese
2 tbsp. milk
1 2-1/2 oz. jar chipped beef
2 tbsp. instant minced onion
2 tbsp. chopped green peppers
1/2 tsp. pepper
1/2 c. sour cream
1/4 c. chopped nuts

Blend cheese and milk. Stir in beef, onion, green peppers and pepper. Mix well. Stir in sour cream. Spoon into shallow baking dish. Sprinkle nuts over the top. Bake at 350° for 15 minutes. Serve with crackers.

Joan Queneau

DANDY DIPPER

1 8 oz. pkg. cream cheese
1 8 oz. bottle Thousand Island dressing
1 hard cooked egg, chopped
2 tbsp. chopped parsley

Combine softened cheese and salad dressing, mixing until well blended. Stir in egg and parsley. Serve with crisp vegetable.

Polly Rand

DIP
(excellent with raw vegetables--carrot sticks, etc.)

1/2 pt. sour cream
1/2 pt. Hellman's mayonaise
1 tsp. dill weed
1 tbsp. minced onion
1 tbsp. A-1 Sauce
Dash garlic powder
1 tbsp. Beau Monde seasoning
(spice and herb mix)

Mix together and chill.

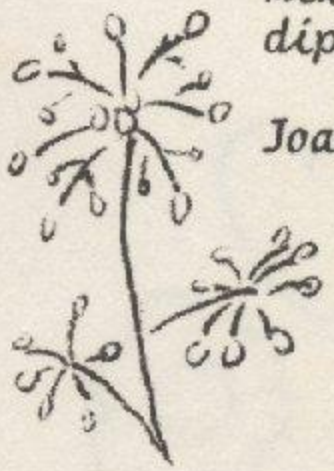
Clara Weld

DILL WEED DIP

1 c. Hellmann's mayonaise
1 c. sour cream
1-1/2 tbsp. dill weed
1-1/2 tsp. Lawry's seasoned salt
1-1/2 tbsp. parsley flakes
2 tbsp. minced onion

Mix dry ingredients; add to mayonaise and sour cream. Make dip one day ahead of time. Serve with raw vegetables.

Joan Queneau



"Shake and shake the ketchup bottle,
None will come, and then a lott'll."

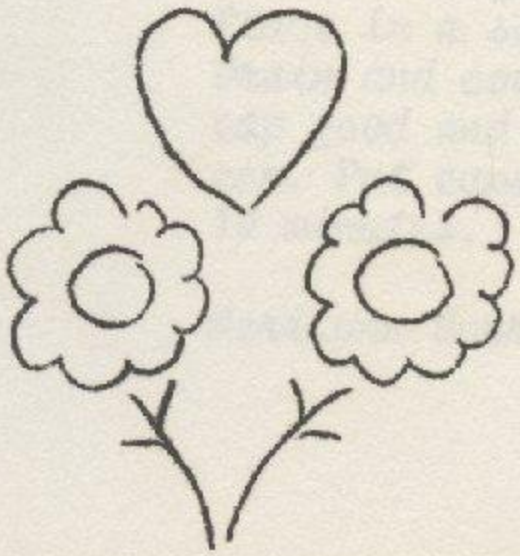
DIP -- OR CHEESE MOLD

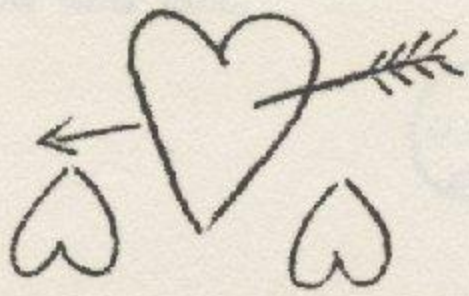
1 8 oz. pkg. cream cheese (I use 8 oz. cottage cheese blended in blender)
1/2 c. blue cheese
2 tbsp. sherry
1/2 of 8 oz. can water chestnuts, chopped
2 tbsp. bacon, crumbled
2 tbsp. chopped onion
2 tbsp. stuffed olives, chopped
1 4 oz. can (2/3 c.) Liverworst

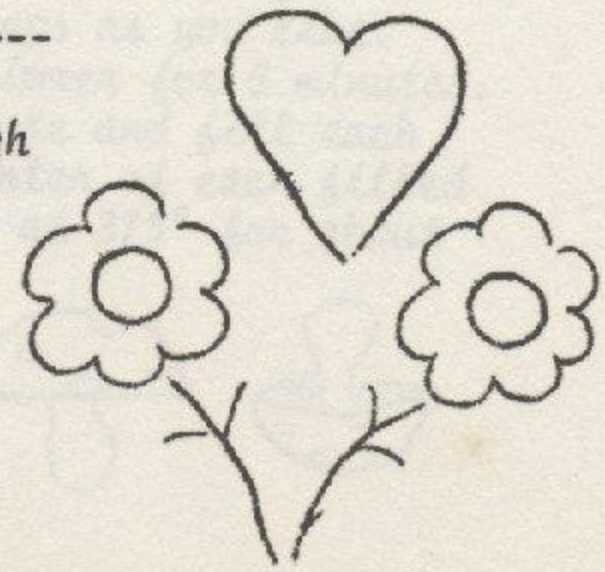
Mix cheese, Liverworst, blue cheese and sherry. Add remaining ingredients. Line bowl with plastic. Put in mixture. Chill several hours. Serve with crackers, chips, etc.

Helen Link

"The way to a man's heart is through his stomach."







GUACAMOLE DIP

1/2 c. mayonaise
1/2 c. sour cream
2 tbsp. lemon juice
1 peeled tomato, seeded and chopped
1/2 c. minced onion juice, pressed out
Salt and white pepper, to taste
Last add: 2 med. chopped avocados

Combine. Mix gently and chill. Serve as dip for potato chips, tortillas or other snack. Three cups enough for party of six.

Mrs. Edward Colburn

STUFFED MUSHROOMS

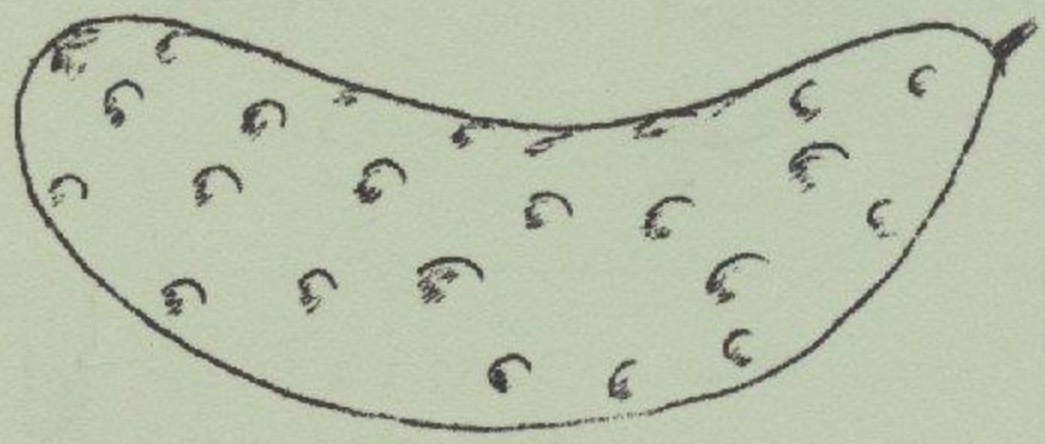
2 c. plain bread crumbs
ADD:
4 cloves crushed garlic
1/2 c. parsley flakes
1/2 c. grated parmesan cheese
Salt and pepper
3 tbsp. oil

Let sit covered a few hours to absorb flavor of cheese and garlic. Meanwhile, get together as many large mushroom caps as you like. Place in a saucepan and just cover with water. Simmer for 5 minutes. Drain and cool. When cool, take bread crumb mixture and fill each cap good and full. Place a drop of oil in the center of each filled cap. Put caps on a cookie sheet and bake in oven at 375° for about 10 minutes. Serve good and hot.

Merilynn Bourne

PICKLES AND PRESERVES

GARLIC PICKLE 7
GREEN CUCUMBER PICKLE 7
PICKLES IN A CROCK 8
POTSFIELD PICKLE 8
RHUBARB PRESERVE 9
SWEET PICKLE 9
SWEET CHERRY PRESERVES 10



GARLIC PICKLE

Mix together:

2 qts. of watter
2 qts. of vinegar
1 c. salt

Mix or shake well.

Mix to each qt. of pickle:

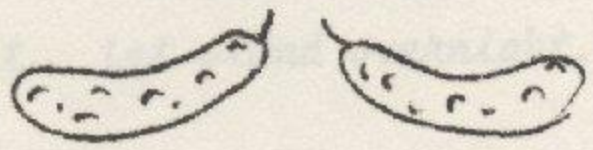
1 tbsp. of dill
Pinch of alum
1-2 cloves of garlic
(depending on size)

Kay Kibbie

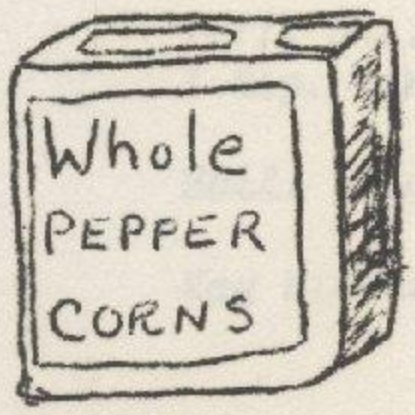
GREEN CUCUMBER PICKLE

1 gallon vinegar
1 c. salt
2 tbsp. mixed pickling spice
1 tbsp. mustard
1 tbsp. allspice

Mix all ingredients in a crock. Drop the small cukes in as you pick them.



Kay Kibbie



"A pint's a pound the world around."

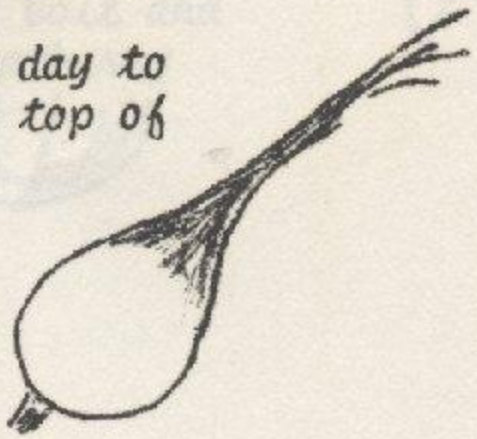
PICKLES IN A CROCK

In a crock, mix:

1 gallon cider vinegar
1 c. salt
1 c. sugar
1 c. ground mustard
1 c. ground dry horseradish
1 heaping tsp. alum

Add finger-sized, washed and wiped, small cukes from day to day until crock is filled. Keep a weighted plate on top of pickles and store in a dry place.

Polly Rand



POTSFIELD PICKLE

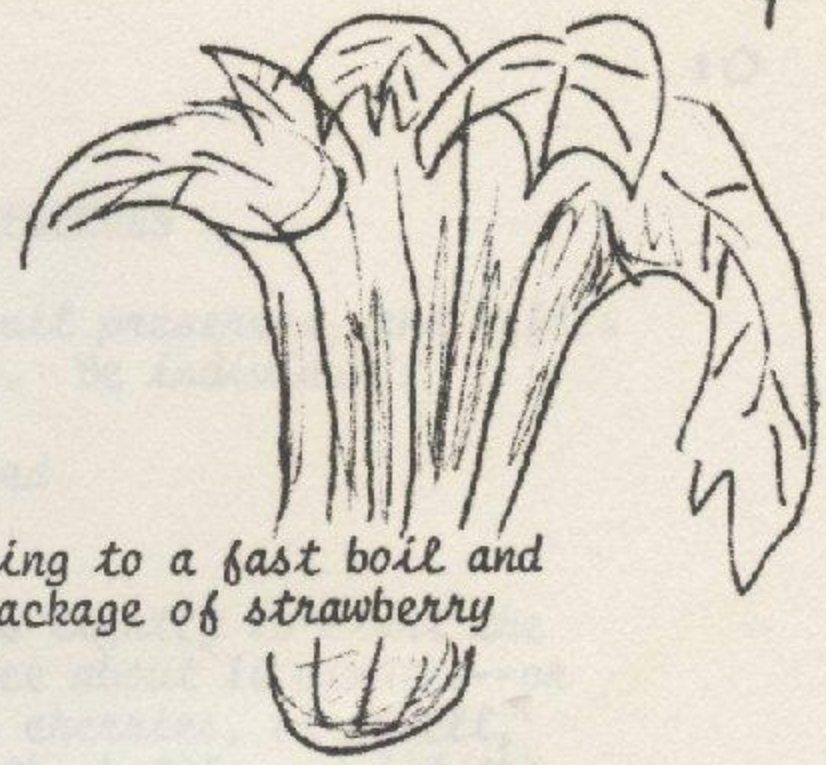
1 qt. onions
1 bunch celery
3 red peppers
3 qts. red tomatoes
3 qts. green tomatoes

Grind this and add 1/2 c. salt. Let stand overnight.
Drain off some juice and add:

1-1/2 qts. brown sugar
1 tsp. cinnamon
1 tsp. clove
1 qt. vinegar

Boil. Seal while hot.

Kay Kibbie



RHUBARB PRESERVE

4 c. sugar
5 c. rhubarb
1 c. crushed pineapple

Mix well and let it stand overnight. Bring to a fast boil and boil for 12 minutes. Mix in one small package of strawberry jello. Put in jars and seal when cool.

Polly Rand

SWEET PICKLE

6 lbs. cucumbers (after peeled and insides removed)
1 lb. light brown sugar
1-3/4 c. white sugar
1 tbsp. cinnamon
1 tbsp. allspice
1/4 tbsp. pepper
1/2 tbsp. cloves
2 tbsp. salt
1 qt. vinegar

Cook slowly until transparent. Seal while hot.

Norma Hilliard

"Tell me what a man eats, and I'll tell you what he is."

SWEET CHERRY (or other) PRESERVES

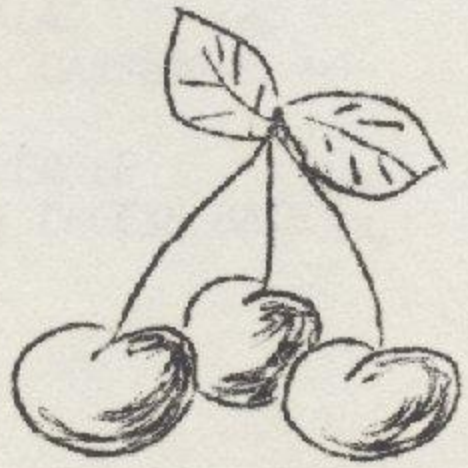
This is a basic rule for similar fruit preserves, and offers scope for variation of your own devising. Be individual!

4 c. pitted sweet cherries, tightly packed
3 c. sugar

In a 4-quart saucepan, crush the cherries lightly to start the juice flow. Boil cherries and their juice about 10 minutes--or until fruit is tender. Add sugar to the cherries, stir well, and boil for 5 minutes more. Now cover the kettle and let the cherries stand for 2 minutes while they absorb more of the sugar. Stir the hot preserves to prevent floating fruit; then pour into hot sterilized jars and seal.

Makes about 2 pints.

Polly Rand



VEGETABLES AND SALADS

BEAN SALAD 12
CHINESE GREEN BEANS 12
EGGPLANT PARMESAN 13
RED CABBAGE 13
SAUERKRAUT SALAD 14
SUMMER SQUASH CASSEROLE 14
SUNSET SALAD 15
ZUCCHINI CASSEROLE 16
EASY ZUCCHINI CHEESE BAKE 16

BEAN SALAD

1 lb. can cut green beans
1 lb. can cut wax beans
1 lb. can kidney beans (washed)
1 can chick peas (washed)
1 med. onion, sliced in rings
1/2 c. chopped green pepper
1/4 c. chopped pimiento

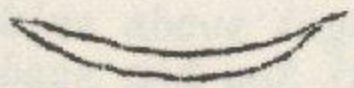
DRESSING:

3/4 c. sugar
2/3 c. vinegar
1/2 tsp. pepper
1/3 c. oil
1 tsp. salt
1 tbsp. celery seed

Drain vegetables well and combine.

Pour dressing over vegetables and let stand 24 hours or longer

Helen Z. Link



CHINESE GREEN BEANS

4 tbsp. butter
1 onion, chopped
1 lb. green beans (washed, strung and cooked)
1 lb. bean sprouts
1 can (3 oz.) mushrooms (drained and chopped)
3 tbsp. soy sauce

Heat butter in pan. Brown onions. Add cooked green beans, bean sprouts, mushrooms and soy sauce. Stir. Simmer uncovered for 15 minutes, stirring occasionally. Serve with more soy sauce. Serves 6. (Very good!)

Helen Z. Link

EGGPLANT PARMESAN

Peel skin from eggplant and slice thin. Lay slices on paper toweling to get moisture out. Meanwhile, combine 2 eggs with salt and pepper to taste and grated parmesan cheese. Mix well. Dip slices in above mixture and fry in hot oil, enough to just cover eggplant. Drain on paper toweling after eggplant has browned nicely. Put heated tomato sauce in casserole dish, then parmesan cheese, then eggplant, and layer ending with sauce. Let sit for 10 minutes and serve.

Mrs. Lewis O. Gage, Jr.

RED CABBAGE

1/2 lb. salt pork, diced and fried crispy
1/2 c. vinegar
1/2 c. sugar or more

Combine above ingredients and bring to a boil. Shred the red cabbage and put it in a pot. Pour above mixture on top and simmer about 2 1/2 to 3 hours. This is a great combination with ham, pork chops, franks or a pork roast.

Lorraine Lawrence

SAUERKRAUT SALAD

2 lbs. Kraut
1 c. diced celery
1/2 c. diced green pepper
1 onion, chopped small
1 sm. chopped pimiento
1/2 c. vinegar
1/2 c. oil
1 c. sugar

Drain Kraut (can be washed). Add vegetables to Kraut. Cook vinegar, oil, and sugar until sugar is dissolved. Let sit for a day or two before serving. Keeps well.

Helen Z. Link

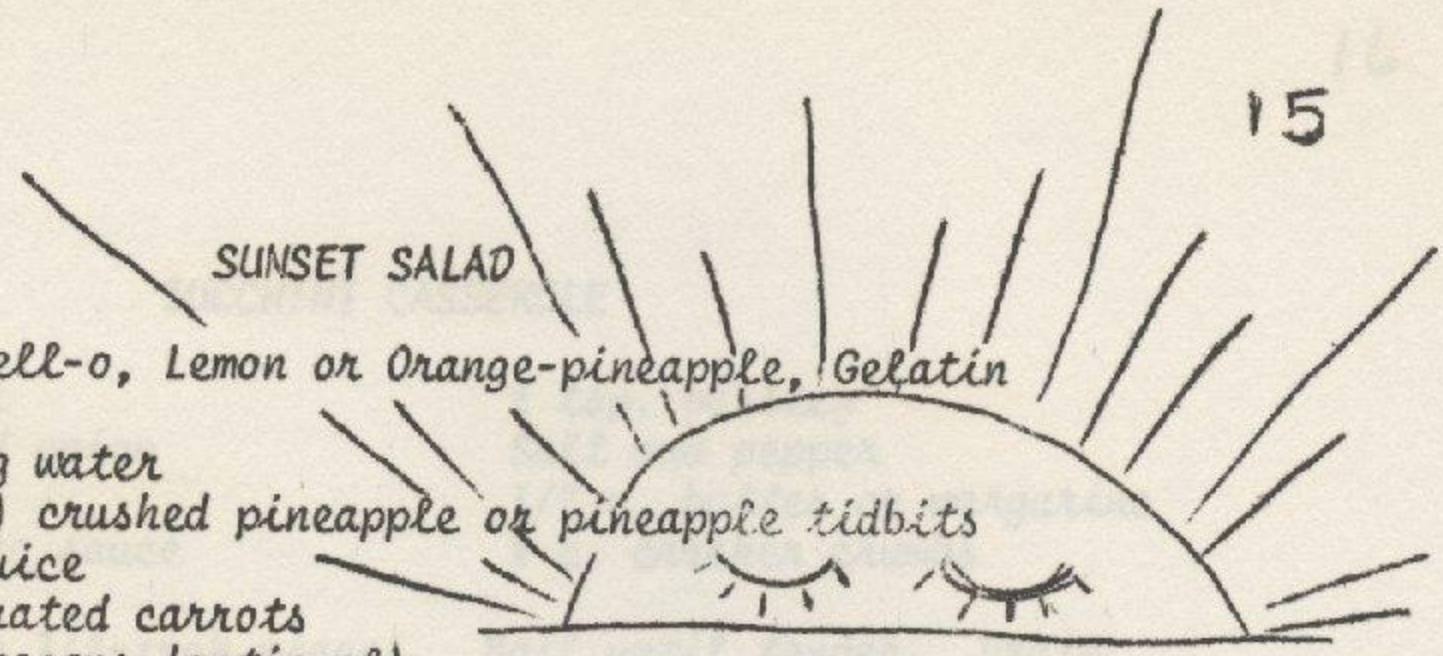
SUMMER SQUASH CASSEROLE

3 med. squash
1 tbsp. bacon fat
1 tsp. salt
2 tbsp. chopped onion
6 crumbled saltines
1 egg

Cook the 3 medium squash without water in 1 tbsp. of bacon fat until tender. Then beat the squash, salt, onion and egg until squash is broken completely. Put in casserole dish and cover with crumbled saltines. Bake at 350° for 35 to 40 minutes.

Clara Weld

SUNSET SALAD



1 pkg. (3 oz) Jell-o, Lemon or Orange-pineapple, Gelatin
1/2 tsp. salt
1 1/2 c. boiling water
1 can (8 3/4 oz) crushed pineapple or pineapple tidbits
1 tbsp. lemon juice
1 c. coarsely grated carrots
1/3 c. chopped pecans (optional)

Dissolve Jello-o Gelatin and salt in boiling water. Add undrained pineapple and lemon juice. Chill until very thick.

Then, fold in carrots and pecans. Pour into individual molds or a 1-quart mold. Chill until firm. Unmold. Garnish with additional pineapple, if desired. Makes about 3 cups or 6 side salads.

Sheila Kearns

Hints: Ever try small nasturtium leaves in a tossed salad? Tasty and different!

ZUCCHINI CASSEROLE

2 lbs. zucchini
3 tbsp. chopped onion
3 beaten eggs
1/2 tsp. tabasco sauce
2 tsp. parsley
Salt and pepper
1/2 c. butter or margarine
2 c. cracker crumbs

Slice squash in 1/2-inch pieces. Boil until tender. Drain. Add onion, eggs, and seasonings. Mix. Pour into 1-quart buttered casserole dish. Mix melted butter and crumbs and sprinkle on top. Bake at 350° for 35-40 minutes until brown.

Adel Bayliss

EASY ZUCCHINI CHEESE BAKE

3 c. sliced zucchini
1/4 c. chopped onion (or 1 tbsp. instant)
1 can (10 3/4 oz) condensed cheddar cheese soup
2 tbsp. butter or margarine, melted
1/2 c. herb seasoned bread stuffing

In 1-quart casserole, combine zucchini and onion. Pour undiluted soup over mixture. Toss bread stuffing with melted butter. Sprinkle over all. Bake at 350° for 25-30 minutes, or until tender.

Joan Heath

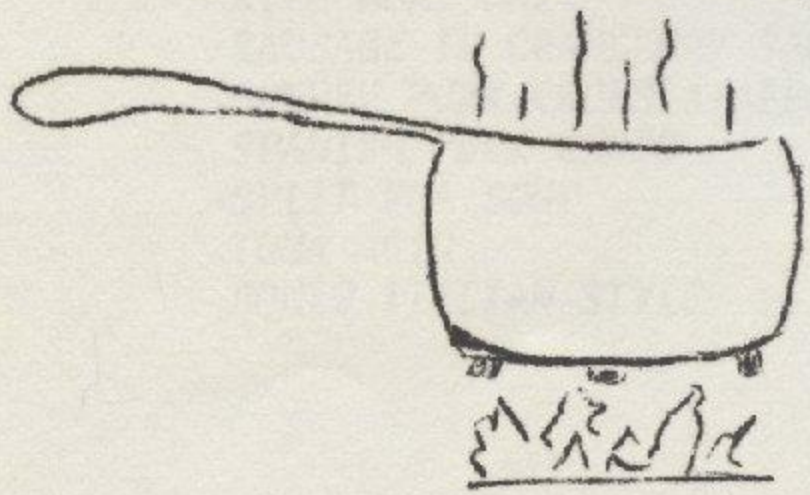
GARNISHES AND SEASONINGS FOR SOUPS

Add:

Crumbled crisp bacon to pea soup.
Pinch of fresh dill to tomato soup.
Grated cheese to onion soup.
Pinch of minced chives to cream soups.

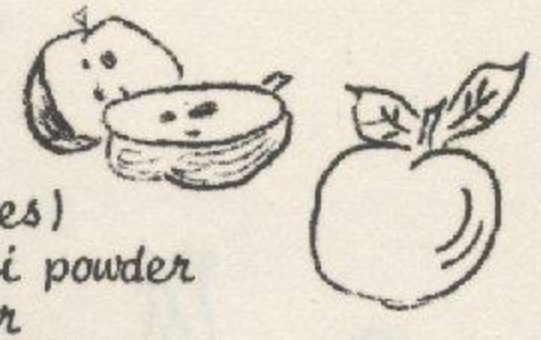
Minced chives to vichyssoise.
Garlic croutons to consomme.
Slices of frankfurters to pea or bean soup.
Slice of lemon to black bean soup.

Lemon wedges with all jellied soups.
Dash of nutmeg to spinach soup.
Sherry to seafood bisques.
Sour cream to borscht.
Pinch of brown or white sugar to tomato soup.



MAIN DISHES

APPLE-LAMB CURRY 19
BAKED BEANS 20
BAKED CHICKEN BREASTS 21
BEEF VEGETABLE LOAF 22
CHEDDAR BACON CASSEROLE 23
CHOW LON FON (FRIED RICE) 24
CRUNCHY TUNA SALAD 24
EASY CHICKEN CASSEROLE 25
EGGPLANT WITH TUNA 25
15-MINUTE SUPPER--CHINESE STYLE 26
FIJI BEEF CHUNKS 27
GAME PIES 28
KING'S RANSOM MEAT LOAF 28
LEFT-OVER LAYER CASSEROLE 29
MEAT LOAF--BARBECUE STYLE 29
MANACOTTI 30
ORIENTAL PEPPER STEAK 31
PORK CHOPS 'N YAMS 31
RICE MEAT BALLS 32
SAUSAGE IN CRANBERRY SAUCE 32
SHERRY PORK CHOPS & APPLES 33
SPANISH PORK CHOPS 33
SPLIT PEA SOUP 34
TUNA MOLD 34
SQUID ITALIAN STYLE 35



APPLE-LAMB CURRY (4 servings)

1 lb. stewing lamb (cut in small, bite-size pieces)
1 onion, minced
1 garlic clove, minced
3 tbsp. fat or cooking oil
1 tbsp. curry powder
1 tsp. paprika
1/2 tsp. ground ginger
1/4 tsp. chili powder
1/4 tsp. sugar
1 6oz. can tomato paste
Boiling water
2 c. chopped peeled apples
Hot cooked rice for 4

Saute onion and garlic in fat until brown. Add curry powder, paprika, ginger, chili powder and sugar. Blend well over heat. Add lamb and brown on all sides. Add tomato paste and boiling water, just to cover. Stir well. Cover. Simmer for 30 minutes over low heat. Add apples and cook 15 minutes longer.

Serve with rice and a green salad or as a party dish with bowls of raisins, chutney, coconut and nuts.

Joan Heath

Oh, I've dined in New York
And I've dined in Paree' ---
But the cooking at home
Is the cooking for me!

BAKED BEANS

2 lb. soldier beans
2 lg. onions, sliced
1/2 lb. salt pork, cut up

SAUCE:

1 lb. dark brown sugar
6 tbsp. molasses
2 tsp. ginger
1 tsp. dry mustard
1/2 tsp. garlic powder
1 tsp. salt

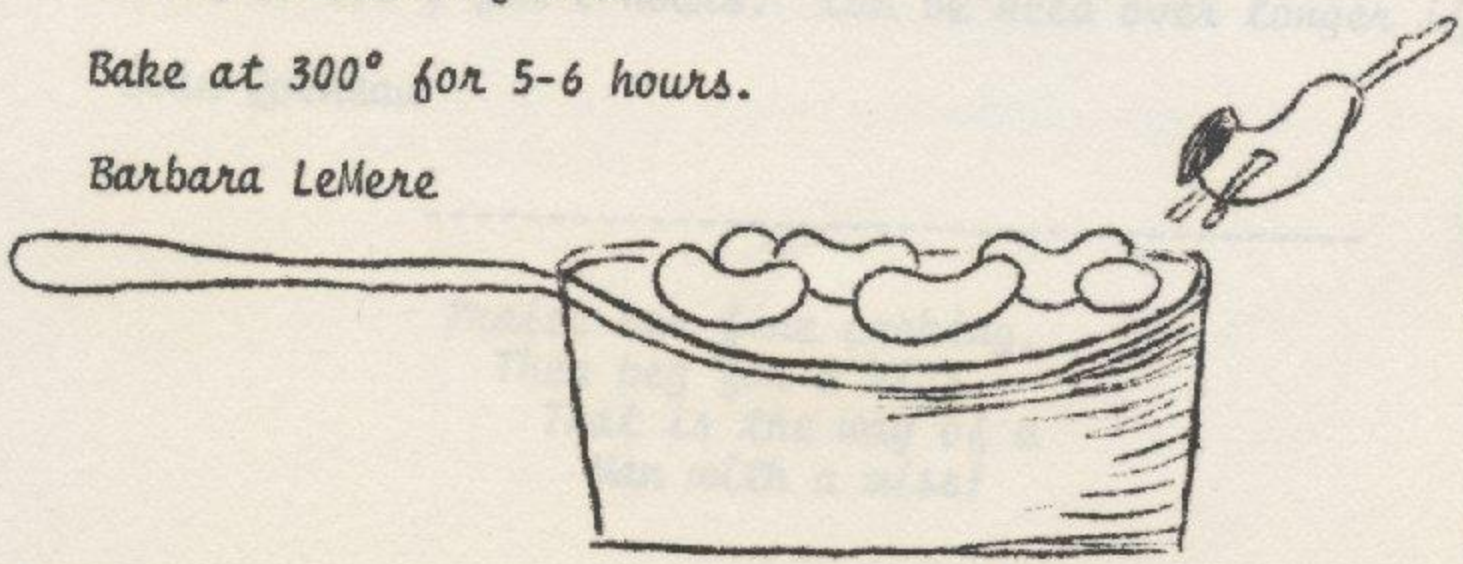
Soak beans overnight. In the morning, boil until tender.

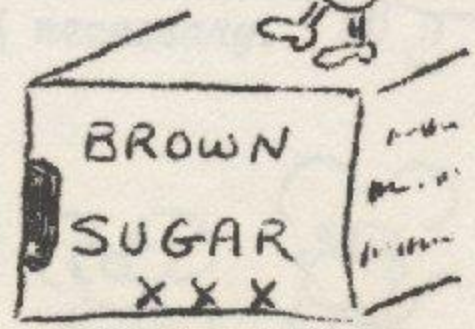
Mix sauce ingredients together and add the juice the beans were boiled in a little at a time until well blended.

Alternate a layer of beans, a layer of salt pork and a layer of onions. Cover with sauce. Keep any left-over sauce to add during baking instead of water.

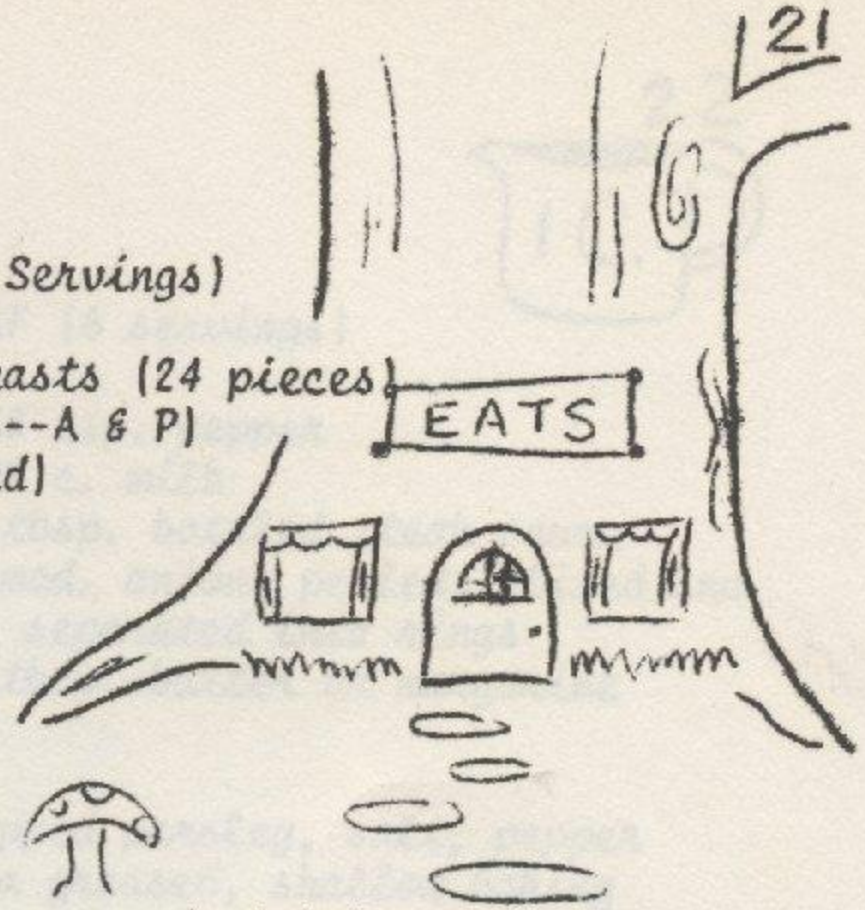
Bake at 300° for 5-6 hours.

Barbara LeMere





BAKED CHICKEN BREASTS (12 Servings)



12 double boned and skinned chicken breasts (24 pieces)
2 packages dried chipped beef (Carson's--A & P)
3 cans cream of mushroom soup (undiluted)
1 can cream of celery soup
1 pt. sour cream
1 cup milk (Scant)
1 cup wine (Sauterne or Dry Sherry)
Parmesan cheese
Lemon juice (1/2 lemon)
Paprika

Use large, shallow baking dish (pyrex), greased with butter. Spread chipped beef on bottom. Lay on raw chicken breasts (tuck in sides with slight roll effect). Mix together soups, sour cream, milk, wine and lemon juice. Pour this over chicken and sprinkle on Parmesan cheese and paprika.

You may fix this the day before and refrigerate. Cook in slow oven, 250° to 300°, for 2 hours. Can be held over longer if necessary.

Joan Queneau

Praise her fine cooking,
Then beg for a kiss.
That is the way of a
Man with a miss!

BEEF VEGETABLE LOAF (6 servings)

1-1/2 lbs. ground beef
1 egg
1 c. cooked rice (1/4 c. uncooked)
1 sm. onion, chopped (1/4 cup)
1 sm. carrot, pared and grated
5 tbsp. chopped parsley
1 tsp. salt
1/8 tsp. pepper
1/2 c. milk
2 tbsp. bottled steak sauce
1 med. onion, peeled, sliced and separated into rings
1 tbsp. butter or margarine

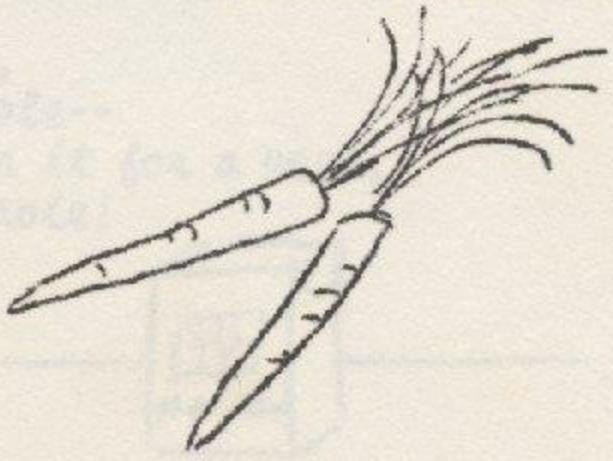
Mix ground beef, egg, rice, 4 tbsp. chopped parsley, salt, pepper and milk. Pat into bowl-shape loaf in a greased, shallow baking pan. Mark top deeply into quarters.

Bake in 350° oven for 45 minutes. Brush with steak sauce and bake 15 minutes more until richly brown.

While loaf bakes, saute onion rings in butter until soft; sprinkle with remaining 1 tbsp. parsley; toss lightly to mix. Spoon onions in a mound on top of browned meat loaf.

(Delicious served with mashed potatoes, vegetable, tossed salad, beverage and dessert.)

Margaret Kenyon



CHEDDAR BACON CASSEROLE

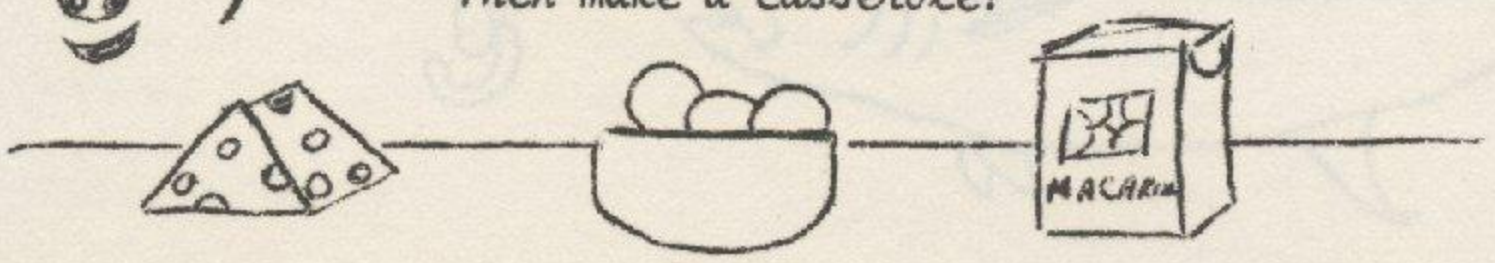
1 lb. bacon
1 sm. box macaroni
Salt and pepper
1 lb. grated sharp Cheddar cheese
1 lg. can whole tomatoes
Oregano (optional)

Cook noodles according to package directions. While they are cooking, cut bacon strips in halves and cook until they are nearly crisp. Drain bacon on paper towels. Pour cooked, drained noodles into a large bowl and season to taste. If you like, sprinkle 1/4 tsp. oregano over all. Add bacon, cheddar cheese (reserving 1/2 cup). Add tomatoes which have been cut up and mix well. Put in casserole dish and top with reserved cheese.

Bake in slow oven, 325°, until thoroughly heated and cheese is melted. This makes a complete meal with french bread and tossed salad and can be made ahead to be heated later in the day.

Sheila Kearns

Turkey's good in slices,
Or if you serve it whole--
But when you've seen it for a week,
Then make a casserole!



CHOW LON FON (FRIED RICE)

2 tbsp. salad oil
1/2 c. diced cooked ham
1/2 c. sliced celery
1/4 c. chopped mushrooms
1/2 c. chopped onions
3 c. fluffy, cold cooked rice
3-4 tbsp. soy sauce
1 egg, beaten

Heat oil in frying pan. Add meat and saute. Add celery, mushrooms, onions and saute for 5 minutes. Stir. Stir in rice and soy sauce and heat. Add beaten egg and cook 5 minutes more. Add salt, if desired. Serves 6. (Shrimp may be used instead of ham.)

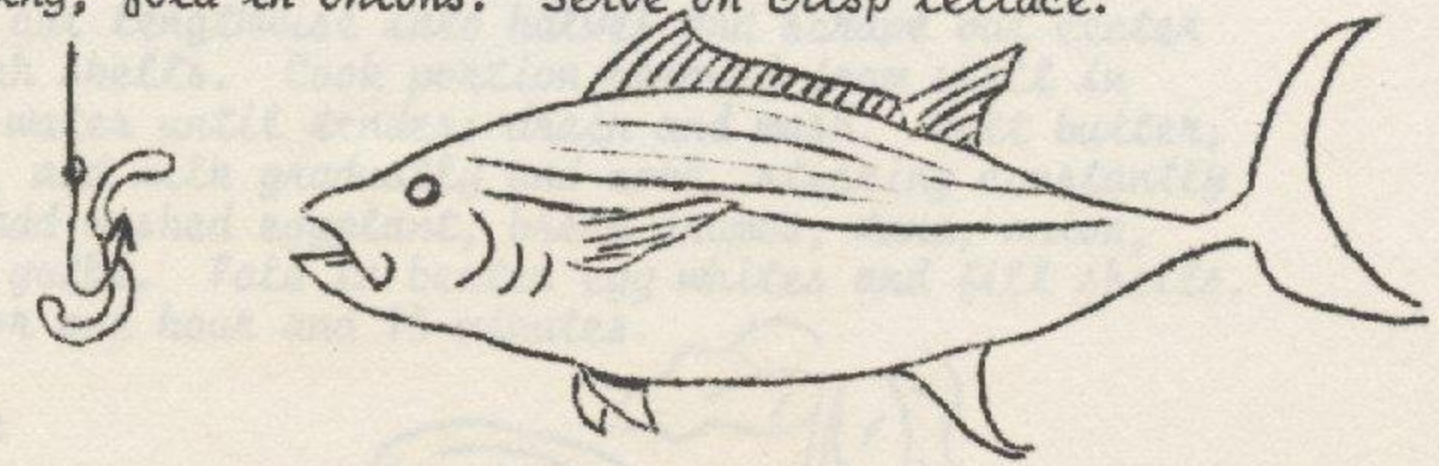
Helen Z. Link

CRUNCHY TUNA SALAD

2 7oz. cans tuna
1 c. thinly sliced celery
2 tbsp. diced pimento
1/8 tsp. pepper
1 c. mayonaise
1 tbsp. lemon juice
1 tbsp. prepared mustard
1 3-1/2oz. can onion rings

Combine tuna with all ingredients, except onion rings. Chill. Just before serving, fold in onions. Serve on crisp lettuce. Serves 6.

Judy Rook



EASY CHICKEN CASSEROLE

1 cut-up fryer
1 can cream of mushroom soup
1 pkg. onion soup mix (dehydrated)
1-1/2 cans milk
1 cup rice (uncooked)
Salt and pepper

Mix ingredients. Pour into 3-quart casserole. Place chicken on top, skin down. Cook in slow oven, 300° to 325° for about 2 1/2 to 3 hours. Turn chicken once during cooking after half time and stir up rice.

Mrs. Lewis O. Gage, Jr.

EGG PLANT WITH TUNA

1 lg. eggplant
2 tbsp. butter
2 tbsp. flour
1 c. milk
1-1/2 c. soft bread crumbs
1 can tuna
1 tbsp. grated onion
1 tbsp. tomato catsup
2 eggs, separated
Salt and pepper

Wash eggplant, cut lengthwise into halves and scrape out center leaving 1/2-inch shells. Cook portion removed from shell in salted boiling water until tender; drain and mash. Melt butter, blend in flour, add milk gradually and cook, stirring constantly until thick. Add mashed eggplant, bread crumbs, tuna, onion, catsup and egg yolks. Fold in beaten egg whites and fill shells. Bake at 350° for one hour and 15 minutes.

Merilynn Bourne

15-MINUTE SUPPER--CHINESE STYLE

1 lb. diced meat or fowl
2 tbsp. butter
2 tbsp. soy sauce
1 c. stock or 1/2 c. stock and 1/2 c. gravy
1/2 c. minced onion
1-lb. can Chinese vegetables, drained
1 tbsp. cornstarch
1/2 tsp. ginger
1 tbsp. honey
1/2 c. dry sherry or water

Brown meat lightly in butter, add soy sauce, stock, onion and vegetables. Simmer 5 to 8 minutes only, until thoroughly heated. Meanwhile, combine cornstarch, ginger, honey and sherry and add to skillet, stirring only until thickened and clear. Serve over rice or crisp Chinese noodles.

Shirley Sullivan

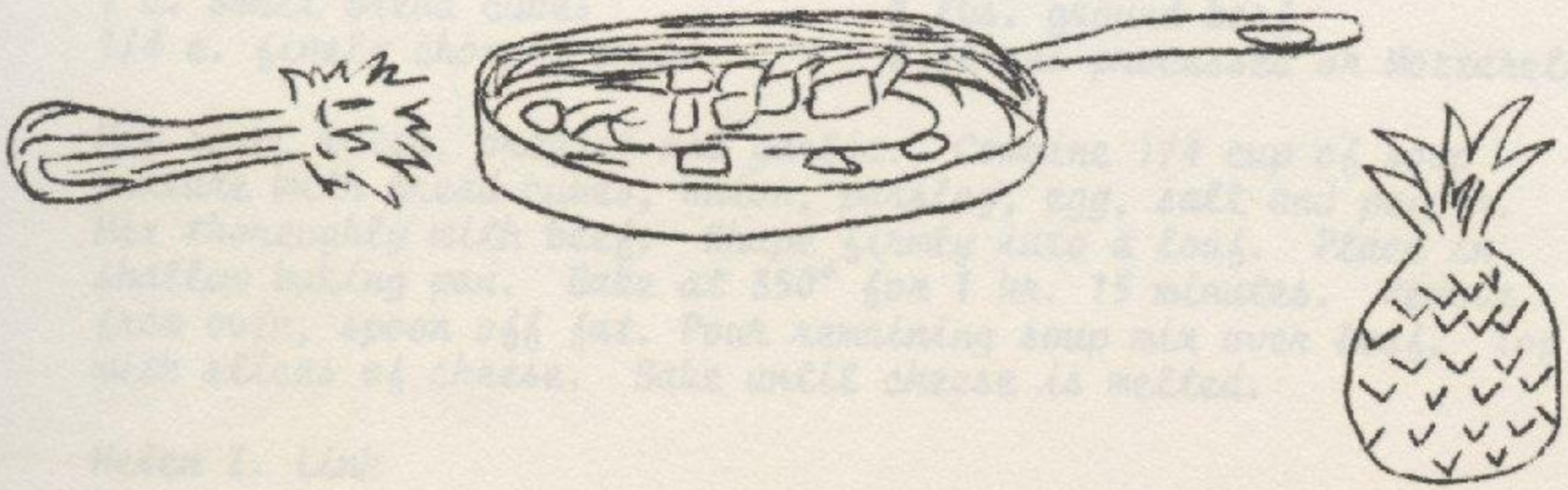
"A watched pot never boils."

FIJI BEEF CHUNKS

2-1/2 lb. round steak, cubed
1/2 tsp. garlic salt
1/4 c. wine vinegar
1 tsp. paprika
1/4 c. cooking oil
1 13-1/2oz. can pineapple chunks
1 10-1/2oz. can beef broth
1/2 c. sliced celery
1/2 c. sliced green peppers
1 c. sliced onions
1/2 c. water
2 lg. tomatoes, sliced
1 tbsp. soy sauce
3 tbsp. brown sugar
1 tbsp. cornstarch

Sprinkle meat with garlic salt and 1/2 of the vinegar. Cover and simmer for 1-1/2 hours. Add celery, green peppers and cook for 5 minutes. Add onions and cook 5 minutes more. Stir in tomatoes and pineapple chunks. Blend soy sauce, brown sugar, cornstarch, paprika, water and remaining vinegar. Stir into sauce. Simmer until thickened. Yields 6-8 servings

Helen Z. Link
Mrs. Jones



GAME PIES

2 c. diced meat or fowl
1-1/2 c. gravy or 1 c. stock
1/2 c. cream
1/2 c. tiny whole onions (parboiled 5 mins.)
1 pkg. frozen peas, thawed but not cooked
1/2 c. carrots, sliced and parboiled for 5 minutes
1/2 c. mushrooms, sauteed in butter

Combine all ingredients, season to taste and pour into buttered casserole dish. Top with pastry, cut gashes for steam to escape. Seal pastry to edge of casserole. Bake at 400° until pastry is browned.

Shirley Sullivan

KING'S RANSOM MEAT LOAF

1 can tomato soup
1/4 can water
1/2 tsp. oregano, crushed
1 sm. garlic clove, minced
1 c. small bread cubes
1/4 c. finely chopped onion
2 tbsp. chopped parsley
1 egg, slightly beaten
1 tsp. salt
Dash pepper
2 lbs. ground beef
2 slices processed or Mozzarella cheese

Mix soup, water, oregano and garlic. Combine 1/4 cup of soup mixture with bread cubes, onion, parsley, egg, salt and pepper. Mix thoroughly with beef. Shape firmly into a loaf. Place in shallow baking pan. Bake at 350° for 1 hr. 15 minutes. Remove from oven, spoon off fat. Pour remaining soup mix over loaf. Top with slices of cheese. Bake until cheese is melted.

Helen Z. Link

LEFT-OVER LAYER CASSEROLE

Take leftover mashed potato and divide into two parts. In a casserole, spread evenly one part of potato to cover bottom of dish. Cut up carrots (or other leftover vegetables) and beef and spread over top of potato. Next spread second part of potato evenly on top of vegetable. Pour a small amount of gravy on top. For a more attractive dish: cut up one carrot and place around top of casserole.

Bake in 350° oven for 45 minutes to 1 hour or until all is thoroughly hot. This will come out in layers.

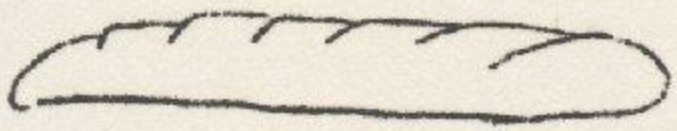
Shir-Lee Sanborn

MEAT LOAF - BARBECUE STYLE

1-1/2 lbs. ground beef
1 c. fresh bread crumbs
1 onion, finely chopped
1 egg, beaten
1-1/2 tsp. salt
1/4 tsp. pepper
2 8oz. cans tomato sauce
1/2 c. water
3 tbsp. vinegar
3 tbsp. brown sugar
2 tbsp. prepared mustard
2 tsp. Worcestershire sauce

Mix together beef, crumbs, onion, egg, salt, pepper and 1/2 can tomato sauce. Form into loaf and put into shallow pan about 7" x 10". Combine the rest of the sauce and all of the ingredients. Pour over loaf. Bake at 350° for 1 hour, 15 minutes. Baste occasionally.

Mrs. Lewis O. Gage, Jr.



MANACOTTI

SHELLS:

1 c. flour
1 egg
Dash of salt
Enough water to make the mixture like thin, runny pancake batter Place a small amount of oil in a frying pan, get it good and hot, then pour off the oil into a cup. Leave on enough to lightly coat the pan at all times. Place a small amount of batter in the center of the pan and spread out in a circle with a spoon. Count to 3 and turn over. Count to 3 and take it out of the pan and place on a plate. Continue until batter is gone. Mix should make 12.

FILLING: Mix together

1 lb. ricotta cheese	3 tbsp. parsley
1/2 of a small mozzarella, grated	2 eggs
1/2 c. grated parmesan cheese	Salt and pepper

Lay a shell on a clean plate. Put 2-3 tablespoons of filling in the center and then fold one side over the other. Place the filled shell in a baking dish that has about an inch of spaghetti sauce in it. When all the shells are layed in place, pour more sauce over everything. Sprinkle with grated cheese. Put in the oven and bake at 350° for 1/2 hour. When done, let stand 15 minutes before serving.

You can use your own recipe for the spaghetti sauce or buy a few jars of prepared sauce.

Merilynn Bourne

ORIENTAL PEPPER STEAK

1-1/2 lb. beef sirloin or round steak, cut in strips
1-1/2 tsp. monosodium glutamate
1/4 c. salad oil
1 c. bouillon
1/2 tsp. sugar
1/4 tsp. ginger
1 tbsp. soy sauce
2 green peppers, cut in strips
1 med. onion, sliced
2 tomatoes, peeled and cut in wedges
2 tsp. cornstarch
2 tbsp. water

Sprinkle beef with monosodium glutamate. Brown beef in hot oil. Add bouillon, sugar, ginger and soy sauce. Bring to a boil, reduce heat and simmer 15 minutes. Add vegetables, sprinkle with remaining monosodium glutamate and cook 10 minutes or until meat is tender. Combine cornstarch and water. Stir until smooth. Gradually add to beef mixture and cook until mixture thickens and comes to a boil. Serve on hot rice or noodles. Yields 6 servings.

Helen Z. Link

PORK CHOPS 'N YAMS

4 pork chops
1 can cream of chicken soup
1/4 can water
1 c. sliced celery
1/8 tsp. gr. allspice
1/8 tsp. nutmeg
1 can (16oz) sweet potato
2 tbsp. coarsely chopped cashews

Brown chops. Pour off fat. Stir in water, soup, celery, and seasonings. Cover and cook slowly 30 minutes. Add sweet potato and cashews. Cover and cook 15 minutes more or until meat is tender.

Helen Z. Link

RICE MEAT BALLS

1 c. minute rice
1 lb. hamburg
1 egg, slightly beaten
2-1/2 c. tomato sauce with 1/2 c. water
2 tsp. minced onion
2 tsp. salt
Dash of pepper

Combine rice with beef, egg, onion, salt, pepper and 1/2 c. tomato sauce. Mix lightly. Shape mixture into balls (18) and place in skillet. Add 2 c. tomato sauce. Pour into skillet. Bring to a boil. Reduce heat and simmer covered for 15 minutes, basting occasionally. Serve with mashed potato or spaghetti.

Judy Rook

SAUSAGE IN CRANBERRY SAUCE

1 lb. sausage meat
2 eggs
2 slices white bread, cut in small pieces
1 tsp. salt
1/2 tsp. poultry dressing seasoning (optional)
1 16oz. can cranberry sauce
1 tsp. prepared mustard (I use 1 tbsp)

Mix first 5 ingredients. Make into 24 balls. Brown. Pour off fat. Wipe out skillet with paper towel. Add cranberry sauce, mustard and 1/2 c. water in skillet. Mix well and bring to a boil. Add meat balls, simmer 20 minutes covered. Serves 4. (Make small balls for cocktails. Serve hot with picks.)

Helen Z. Link

SHERRY PORK CHOPS & APPLES

6 pork chops
1/4 c. brown sugar (packed)
1/2 tsp. cinnamon
Salt & pepper

3 med. to large apples, unpared, cored and sliced
2 tbsp. butter
1/2 c. California Sherry

Preheat oven to 350°. In heavy skillet, brown chops in a little fat. Arrange apple slices in a greased baking dish (9" x 13"). Sprinkle with brown sugar and cinnamon and dot with butter. Top with browned pork chops. Sprinkle with salt and pepper. Pour the sherry over the top, cover, and bake at 350° for 1 1/2 hours or until tender.

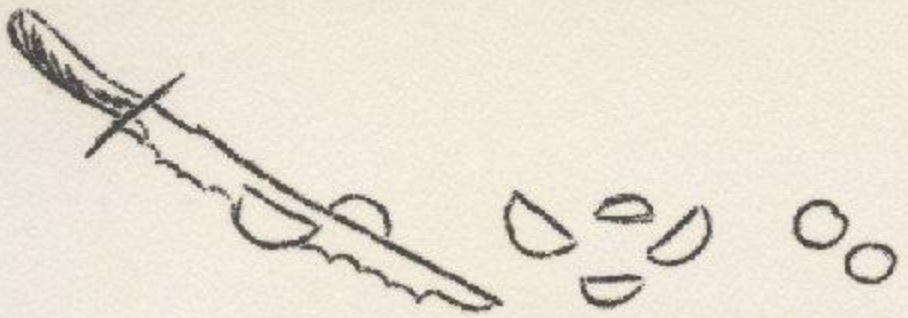
Norma Hilliard

SPANISH PORK CHOPS

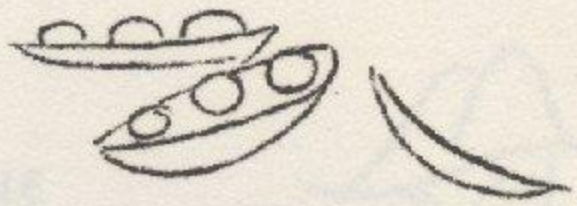
Pork chops (as many as needed)
Tomato sauce
Rice

Bake the pork chops. Meanwhile, make a small amount of tomato sauce (I use my own homemade). Cook rice (as needed). When chops are done, put on plate, cover with rice and add sauce to all.

Shir-Lee Sanborn



SPLIT PEA SOUP



3 c. split green or yellow peas
2 qts. water
Meaty ham bone
4 carrots
5 or 6 stalks of celery, including leaves
2 onions, sliced
1 1/2 c. tomatoes
Generous pinch of thyme
2 bay leaves
Salt and pepper to taste

Combine ingredients and simmer in a covered kettle about 2 hours. Remove bones and meat. Cut meat in small pieces and reserve. Put vegetables through a sieve or food mill. Reheat with meat pieces. Garnish with croutons.

Shirley Sullivan

TUNA MOLD

1 pkg. Knox gelatine; soak in 1/4 c. cold water. Dissolve in 3/4 c. boiling water. Cool.

<u>Blend:</u> 1 pkg. (3 oz.) Philadelphia cream cheese
1 c. mayonaise
<u>Add:</u> 3 tbsp. chopped green pepper
3 tbsp. grated onion
Dash of tabasco, paprika, Worcestershire
1/2 tsp. salt

Mix in gelatine. Last, add 1 can flaked tuna or crabmeat. Mix well. Chill. This will mold. Serve with crackers.

Joan Queneau

SQUID ITALIAN STYLE

3 lbs. Squid, cleaned and cut in pieces
2 large cans peeled whole tomatoes
1-1/2 c. diced celery
1/2 c. sliced green olives
1/2 c. sliced jumbo black olives
1/4 c. pitted and sliced oil cured olives
2 tbsp. capers (packed in salt, not water)
4-6 large cloves garlic, sliced
1/4 c. of vegetable oil

Heat oil in a good size heavy pot. Add garlic and celery and cook until celery is soft or garlic is golden. Do not burn garlic. Add all the other ingredients and simmer for about one hour. Cover the pot for the first 45 minutes so things won't dry out. Serve over spaghetti or in a bowl plain.

(A good place to buy squid in this area is Purity Supreme in the West Lebanon Shopping Plaza. It comes frozen and you have to clean it yourself. The squid body is like a funnel. To clean it, you cut up one side with scissors and take out the inner tract which is connected to the head. Then cut the tentacles from the head and throw out the head and tract. Rinse the body and tentacles in cold water, cut in pieces and put into sauce.

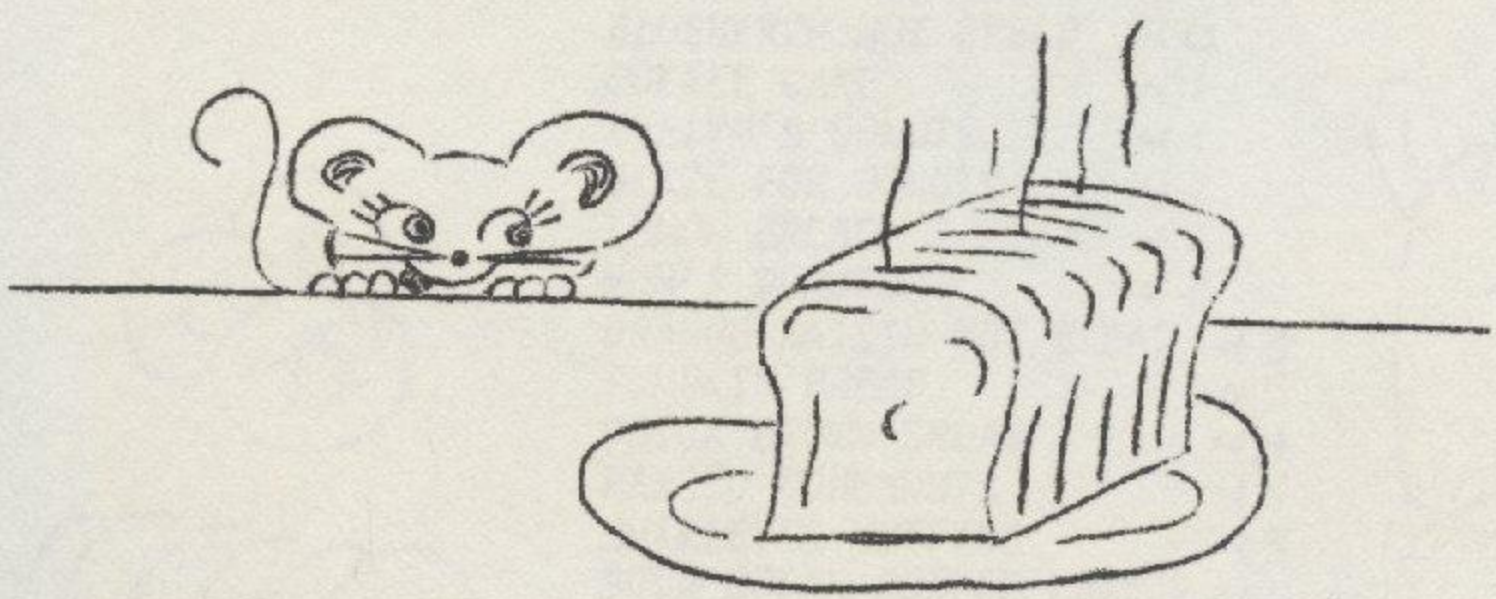
Merilynn Bourne

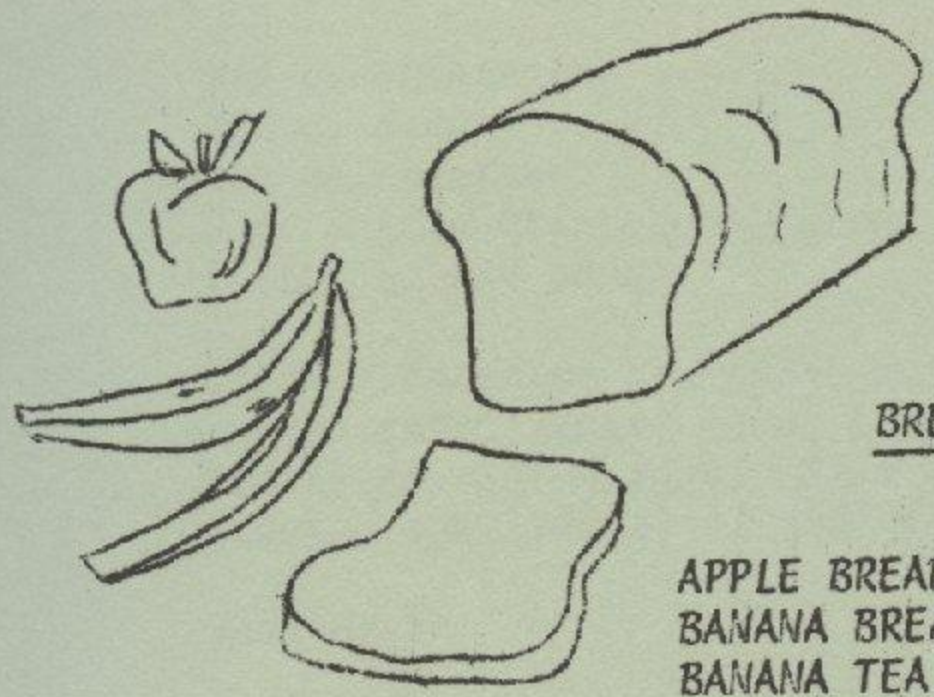
RULE FOR REHEATING BREAD OR BUNS:

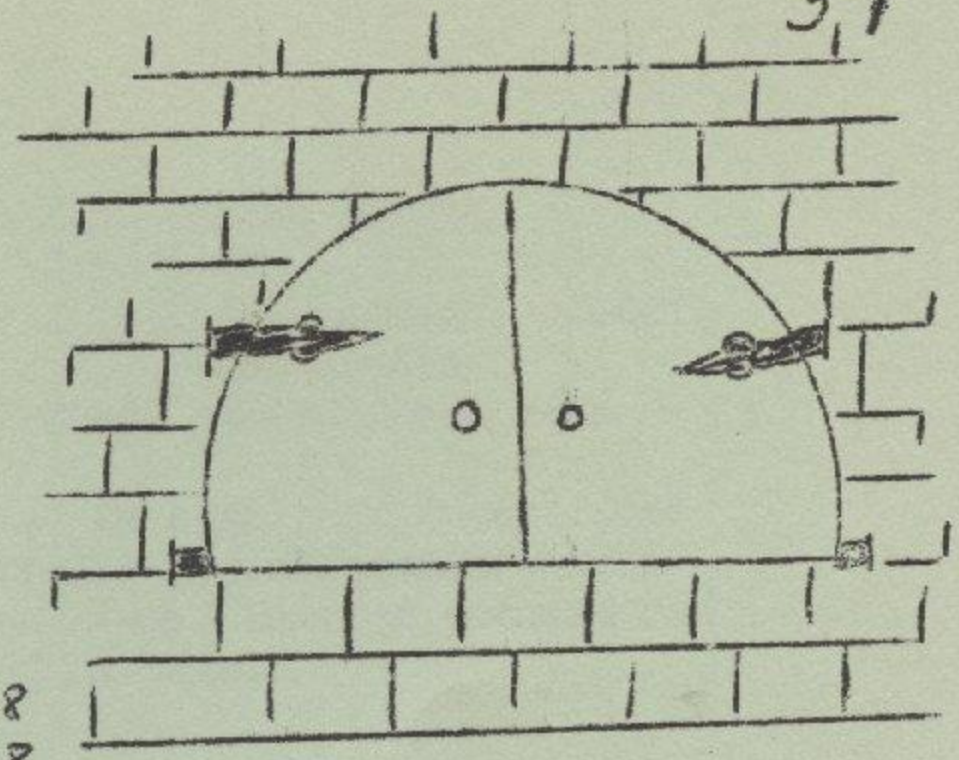
Put the bread or buns in a paper bag. Close the bag and place it in a hot oven (425°) for 5 minutes; or put the bread or buns in a hot, covered double boiler over boiling water for about the same length of time. If the bread is old, it may be sprinkled lightly with water.

HINTS FOR BISQUITS:

Bisquits taken from the freezer can be spread with cheese, pizza topping, or chicken salad mixture and heated in the oven for appetizers.

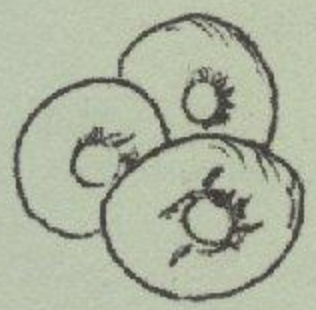


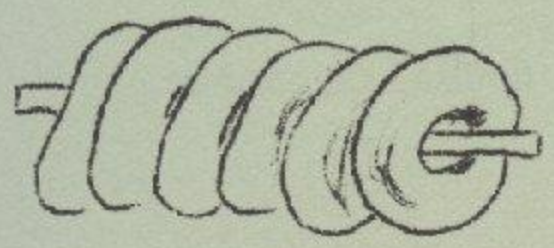




BREADS

APPLE BREAD 38
BANANA BREAD 38
BANANA TEA BREAD 39
BLUEBERRY COFFEE CAKE 39
BLUEBERRY MUFFINS 40
BLUEBERRY NUT BREAD 40
COFFEE CAKE 41
EVELYN'S DONUTS 41
GLAZE FOR DONUTS 42
LEMON BREAD 42
MOM'S DONUTS 43
ORANGE-RAISIN-NUT BREAD 43
PUMPKIN BREAD 45
QUICK BROWN BREAD 44
RAISED DOUGHNUTS 45
SHIRLEY'S MUFFINS 45
SOUR CREAM COFFEE CAKE 46
TEXAS-STYLE RAISED DONUTS 46
WHITE BREAD 47
WHITE SPOON BREAD 47





APPLE BREAD

1/4 c. shortening
2/3 c. sugar
2 eggs, beaten
2 c. sifted all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 c. coarsely grated, peeled raw apples
1 tbsp. grated lemon rind

Cream shortening and sugar well. Beat in eggs. Sift next four ingredients (flour, soda, powder, salt). Add alternately with apples to egg mixture. Stir in lemon rind. Bake in greased and floured pan (9x5x3) at 350° for 50-60 minutes.

Joan Heath

BANANA BREAD

Cream together:
1/4 c. shortening
1 egg
1 c. sugar

Add, after sifting together:
2 c. sifted flour
1 tsp. soda
1/2 tsp. salt

Add:
3 mashed, ripe bananas

Pour into 9x5x3 loaf pan. Bake in moderate oven (350°) for 45 minutes or until it tests done.

Margaret Kenyon

BANANA TEA BREAD

1-3/4 c. flour
2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt

1/3 c. soft shortening
2/3 c. granulated sugar
2 eggs, unbeaten
1 c. bananas (2 or 3)

Sift dry ingredients. Mix shortening with sugar, then with eggs, until light and fluffy (about 4 minutes). Beat in flour mixture alternately with bananas, until smooth. Pour into greased 9x5x3 pan and bake in 350° oven for one hour. Yields 1 loaf. (Nuts or dates can be added for variation).

Judy Rook

BLUEBERRY COFFEE CAKE

1/4 c. softened butter
3/4 c. sugar
1 egg
1/2 c. milk

2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 c. blueberries

Preheat oven to 350°. Cream butter with sugar; beat in eggs and milk. Sift flour, baking powder and salt together. Add to butter mixture. Add blueberries carefully. Place in greased 9" square pan.

Vera Kuhre

BLUEBERRY MUFFINS

2 c. sifted flour
3 tsp. baking powder
3 tbsp. sugar
1 tsp. salt
1 egg, slightly beaten
1 c. milk
1/4 c. vegetable oil
1 c. fresh blueberries

Heat oven to 400°. Sift flour, baking powder, sugar and salt. Combine egg, milk and oil; pour into flour mixture and stir enough to moisten flour. Fold blueberries. Fill muffin cups with batter. Bake 20 to 25 minutes. Makes 12 muffins.

Evelyn Allen

BLUEBERRY NUT BREAD

2 eggs, well beaten
1 c. sugar
3 tbsp. melted butter
3 c. flour
1 c. milk
1 tsp. salt
4 tsp. baking powder
1 c. blueberries
1/2 c. walnuts

Mix eggs, sugar, milk and butter. Add dry ingredients, stirring only until blended. Fold in blueberries and nuts. Turn mixture into 2 greased loaf pans (8"x4"x2-1/4"). Bake at 350° for 50-60 minutes or until done.

Polly Rand

"Good cooks make good friends."

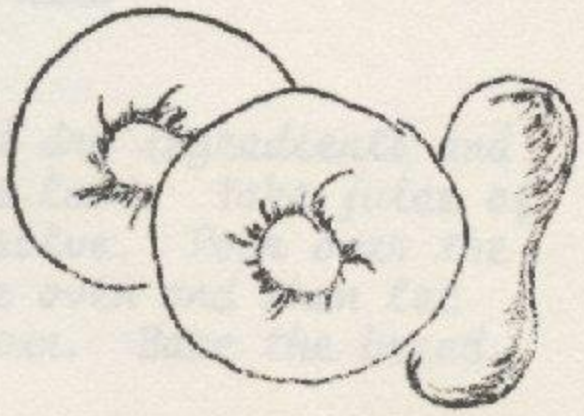
COFFEE CAKE

1 egg, beaten
1/2 c. sugar
1/2 c. milk
2 tbsp. melted butter
1 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt

TOPPING:
1/4 c. brown sugar
1 tsp. cinnamon
1 tbsp. flour
1 tbsp. melted butter
1/2 c. chopped nuts

Combine egg, sugar, milk and butter. Add flour sifted with baking powder and salt. Mix well and pour into a greased and floured pan (8x8x2). Sprinkle topping mix all over. Bake in 375° oven for 20-25 minutes.

Merilynn Bourne



EVELYN'S DONUTS

2/3 c. sugar
2 eggs
4 tbsp. melted fat

Stir until well mixed. Add 1 c. of sour milk with 1 tsp. of soda dissolved in it, a little salt, a little nutmeg and enough flour to make it easy to handle. Roll, cut and fry.

Evelyn Allen

GLAZE FOR DONUTS

Add 1/3 cup boiling water to 1 cup confectioners sugar.

(May need more glaze for the Texas Style Donuts.)

Pam Lukash

LEMON BREAD

1 c. sugar
6 lg. tbsp. shortening
2 eggs, well beaten
Rind one lemon
1/2 c. milk
1-1/2 c. flour
1 large tsp. baking powder
1/2 tsp. salt
1/2 c. nuts

Cream shortening and sugar. Add eggs. Add dry ingredients and milk, alternately. Add lemon rind and nuts last. Take juice of lemon and add to 1/2 cup sugar and let dissolve. Pour over the baked bread as soon as you take it from the oven and then let stand until cool before removing from the pan. Bake the bread in 350° oven for 3/4 hour.

Mmmm-good! Better to cut the second day.

Clara Weld

MOM'S DONUTS

2 eggs, well beaten
Add 1 c. sugar gradually
Add 2 tbsp. melted butter
Add 1 c. milk
Add 1 tsp. vanilla
Add dash nutmeg
Add dash cinnamon
Add 4 tsp. baking powder
Add 1/2 tsp. salt

Add enough flour to make a thick dough. Cut out and fry in hot fat until golden brown. Roll in cinnamon and sugar combination while warm.

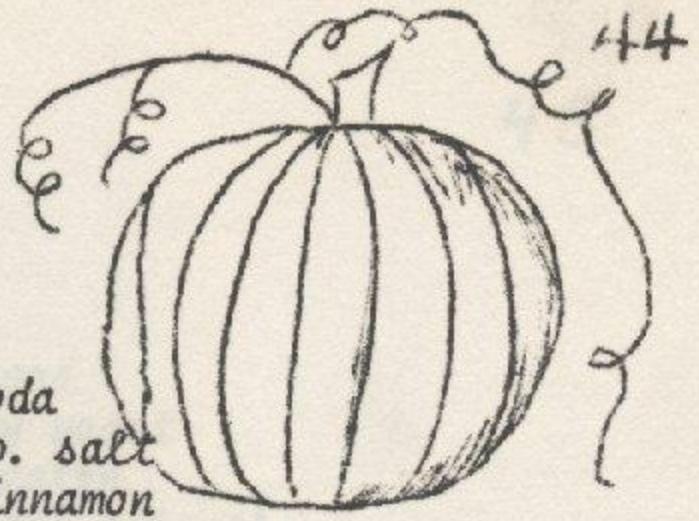
Lorraine Lawrence

ORANGE-RAISIN-NUT BREAD

1 c. chopped raisins
1 tsp. baking soda
3/4 c. sugar
2-1/4 c. flour
1 tsp. baking powder
Pinch of salt
1 c. hot water
Grated rind and juice of 1 orange
1 egg, well beaten
1 tsp. vanilla
1/2 c. chopped nut meats

Sprinkle soda over ground raisins. Pour over the hot water. Add orange juice and rind and allow to cool. Add beaten egg and sugar. Sift together salt, flour, and baking powder and add to the above. Mix in vanilla and pour into a greased loaf pan. Bake one hour at 325° increasing temperature to 350° the last 15 minutes.

Shirley Sullivan



PUMPKIN BREAD

4 eggs, well beaten
2 c. pumpkin, cooked
1 c. cooking oil
2/3 c. cold water
3-1/4 c. flour
2 tsp. soda
1-1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 c. sugar

Beat together first four ingredients. Sift the remaining dry ingredients and add to the above. Bake in two greased bread pans at 350° for 1 to 1-1/4 hours.

Barbara LeMere

QUICK BROWN BREAD

1 c. All Bran
1/2 c. raisins
2 tbs. soft shortening
1/2 c. molasses

Put in mixing bowl and pour on 3/4 c. boiling water. Stir until shortening is melted.

ADD: 1 egg and beat
ADD: 1 c. flour
1 tsp. baking soda
1/2 tsp. salt

Bake in 350° oven for 45 mins.

Ruth B. Wood

RAISED DOUGHNUTS

1 c. scalded milk
1 c. water to cool milk
6 tbsp. shortening
1 tsp. salt
1/2 c. sugar
2 pkg. dry yeast
2 eggs, beaten
7 cups flour (about)

Mix well and roll out at once. Cut into shapes and let rise for 1-1/2 hours. Then fry in deep fat, roll in sugar or eat plain.

Vera Kuhre

SHIRLEY'S MUFFINS

Combine 1 c. maple syrup and 1 tbsp. butter and boil for 5 minutes. Add 1 c. natural cereal.

Butter muffin tins. Put above mixture in tins and top with refrigerator biscuits. Bake 10-12 minutes.

Shirley Sullivan

Never forget to cover a yeast mixture while it's rising.

SOUR CREAM COFFEE CAKE

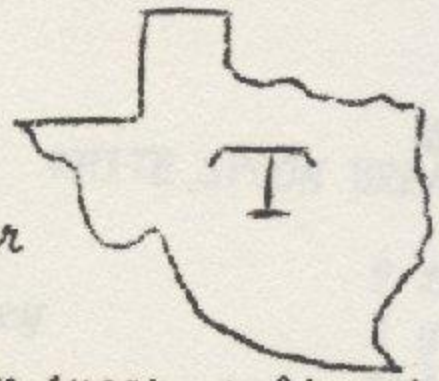
1/2 c. butter or shortening
1 c. sugar
2 eggs
1/2 pint sour cream
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/3 c. chopped nuts
1/4 c. sugar
2 tsp. cinnamon

Cream butter and sugar. Add eggs, sour cream, and vanilla. Cream well. Add dry ingredients. Beat. Pour half of batter into greased tube pan. Sprinkle 1/2 nut, sugar, cinnamon mixture, then remaining batter, then nut, sugar and cinnamon mixture. Bake at 350° for 40 to 50 minutes.

Mrs. Lewis O. Gage, Jr.

TEXAS STYLE RAISED DONU

1 c. milk
1/2 c. sugar
1 tsp. salt
1/2 c. margarine
1 c. lukewarm water
2 pkg. dry yeast



2 eggs, slightly beaten
2 tsp. grated lemon rind
4 tsp. lemon juice
3/4 tsp. nutmeg
6-3/4 cups flour

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Sprinkle yeast over warm water in large bowl. Stir to dissolve. Stir in lukewarm milk, eggs, lemon rind and juice, nutmeg. Beat until smooth; stir in flour, bit by bit, until a smooth dough. Turn into a lightly floured board and knead until smooth (about 8 minutes. Place in greased bowl, let rise until doubled in bulk. Punch down, place on floured board, roll, cut, let rise until nearly double in size. Fry in 365° fat.

Pam Lukash

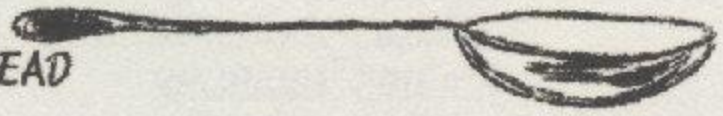
WHITE BREAD (2 loaves)

1-1/2 c. warm water (105°-115°F)
4 tbsp. sugar
2 pkg. dry yeast
7 c. flour
1 c. milk
1 tbsp salt
3 tbsp. shortening

Measure warm water and 2 tbsp. of sugar into large bowl. Sprinkle yeast in bowl. Stir until dissolved. Add 1 1/2 c. flour. Beat until smooth. Cover; let rise in warm place, free from draft, until light and spongy (about 30 minutes). Scald milk, stir in remaining 2 tbsp. of sugar, salt and shortening. Cool to lukewarm. Stir down. Add the lukewarm milk mixture and enough remaining flour to form a soft dough. Turn out, lightly floured board, and knead until smooth and elastic (about 8-10 minutes). Place in greased bowl, turning to grease top. Cover, let rise in warm place free from draft, until doubled in bulk. About 30 minutes. Punch down, divide in half, shape into loaves. Place in pans and let rise for about 30 minutes. Bake in 400° oven about 30 minutes. Take out of pan and butter top of loaves.

Vera Kuhre

WHITE SPOON BREAD



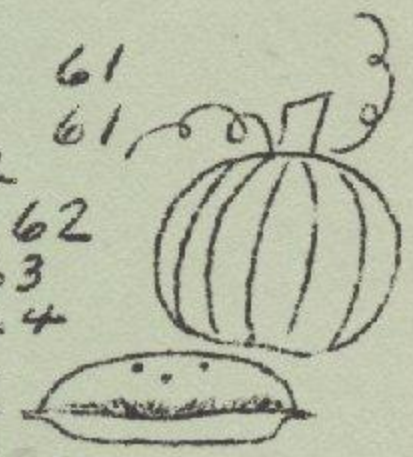
2-3/4 c. warm water
3 tbsp. sugar or honey
1 tbsp. salt
2 tbsp. butter
2 yeast cakes
6-1/2 c. flour

Mix together and let stand 5-10 minutes. Add flour. Let rise in bowl until double. Spoon into greased pans. Let rise over pan. Bake 350° for 40 minutes.

Barbara LeMere

DESSERTS

APPLESAUCE CAKE 49
APPLE BUTTER PUMPKIN PIE 49
APPLE OATMEAL COOKIES 50
APPLE-WALNUT DROP COOKIES 50
AUNT FENIA'S OATMEAL COOKIES 51
BREAD PUDDING 51
BUTTERSCOTCH BROWNIES 52
CHOCOLATE BROWNIES 52
CHOCOLATE CAKE 53
CHRISTMAS LIME PARFAIT PIE 53
CONGO SQUARES 54
COOKIES 54
DATE-FILLED COOKIES 55
DESSERT 55
FRUIT-FILLED OATMEAL SQUARES 56
GINGERBREAD BOYS 57
GUM DROP CONFETTI COOKIES 58
FROSTY HERMITS
with VANILLA ICING 59
HERMITS 60
HOLLAND BUTTER COOKIES 60
HOT MILK SPONGE CAKE 61
KRAZY KAKE 61
LAZY DAISY CAKE 62
MAPLE CANDIED WALNUTS 62
MAPLE PUDDING 63
MARMALADE SOUFFLE 64
MINTS 64
MOM'S CREAMPUFFS 65
NUT BARS 65
NUT FRUIT FUDGE 66
OATMEAL PIE 66
PEANUT-BRITTLE PIE 67
PEANUT-BUTTER CHIP COOKIES 68
PLUM PUDDING 69
PUMPKIN PIE 70
QUICK COCOA DEVIL'S FOOD CAKE 71
RHUBARB CRUMBLE 71
RHUBARB CRUNCH 72
WHOOPIE PIES 72
WHOOPIE PIES 73
FILLING FOR WHOOPIE PIES 73



APPLESAUCE CAKE

CREAM TOGETHER:
- 1/3 c. soft shortening
- 1-1/3 c. sugar
- 1 egg

ADD:
- 1 c. applesauce
- 1/3 c. water

MIX WELL.

NOW ADD:
- 1-1/3 c. flour
- 1/4 tsp. baking powder
- 1 tsp. soda
- 1 tsp. salt
- 1/2 tsp. cinnamon
- 1/3 tsp. cloves
- 2/3 c. raisins

Beat for two minutes, pour into a well-greased 8" pan and bake in a 350° oven for about 40 minutes.

Evelyn Allen

APPLE BUTTER PUMPKIN PIE

- 1 c. canned or mashed cooked pumpkin
- 1 c. apple butter
- 3/4 c. brown sugar
- 1/2 tsp. salt
- 1/2 tsp. ground cinnamon
- 3 eggs, slightly beaten
- 1 6-oz. can (2/3 c.) evaporated milk
- 1/3 c. milk
- 1 9-in. unbaked pastry shell

Combine pumpkin, apple butter, brown sugar, salt and cinnamon. Blend in eggs, evaporated milk, and milk. Turn into unbaked pastry shell and bake at 400° for 45-50 minutes (or until knife inserted just off-center comes out clean). Cool.

Joan Heath

APPLE OATMEAL COOKIES

1/2 c. margarine
2/3 c. sugar
2 eggs
1 c. sifted flour
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 c. Quick rolled oats
1 c. cooked apples (well drained)
1 c. chopped raisins (optional)

Cream margarine and sugar until light. Add eggs, one at a time, beating well. Sift flour, baking powder, spices and salt and add egg mixture. Stir in oats and apples and beat well. Fold in chopped raisins. Drop by teaspoonfuls onto greased sheet. Cook at 350° for about 15 minutes.

Joan Heath

APPLE-WALNUT DROP COOKIES

3 c. flour
1-1/2 tsp. baking soda
3/4 c. soft shortening
2 c. light brown sugar(packed)
3/4 tsp. salt
1-1/2 tsp. ground cinnamon
1-1/2 tsp. ground cloves
3/4 tsp. ground nutmeg
2 eggs, unbeaten
1-1/2 c. chopped walnuts
1-1/2 c. finely chopped unpared apples
1-1/2 c. dark raisins, chopped
1/2 c. apple juice or milk

Combine ingredients. Drop onto greased cookie sheet. Bake in 400° oven. Yields 3-1/2 to 4 dozen.

Norma Hilliard

AUNT FENIA'S OATMEAL COOKIES
(150-year-old recipe)

1 c. sugar
1 c. shortening
1/2 c. milk
1/2 tsp. baking soda
2 eggs
2 c. flour
2 c. oatmeal
1 tsp. salt
1 tsp. cinnamon
1/2 c. raisins
3/4 tsp. baking powder

Cream well sugar and shortening. Add eggs and milk combined with baking soda. Sift together remaining dry ingredients and add to above. Add oatmeal and raisins and mix well. Drop by heaping teaspoonfuls on greased cookie sheet and bake at 375° for about 15 minutes. Makes about 4-5 dozen.

Mrs. Lewis O. Gage, Jr.

BREAD PUDDING

Soak for 15 minutes:
3-1/3 cups stale bread in 3 cups warm milk

Add:
1/4 tsp. salt

Combine and beat well:
3 eggs
1/3-1/2 c. sugar
1 tsp. vanilla
1/2 tsp. nutmeg
1/4 c. raisins

Pour over bread. Stir lightly. Bake in moderate oven (350°) for 3/4 hr.

Mary Decatur

BUTTERSCOTCH BROWNIES

1/4 c. shortening
1 c. brown sugar
1 egg
3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1/2 c. nuts

Melt shortening, remove from heat and blend in brown sugar. Cool. Stir in egg. Sift and stir in flour, baking powder and salt. Stir in vanilla and nuts. Cook in 8"x8" pan in 350° oven for 20-25 minutes.

Polly Rand

CHOCOLATE BROWNIES

1/2 c. shortening
1 c. sugar
2 eggs, beaten
2 squares chocolate, melted
3/4 c. flour
1/4 tsp. baking powder
1/4 tsp. salt
3/4 c. chopped nuts

Cream shortening and sugar; then add eggs and chocolate. Add flour, baking powder, and salt. Turn into greased 8"x8"x2" pan and bake in 350° oven for 30-35 minutes. Cut into squares while hot.

Ruth B. Wood

CHOCOLATE CAKE

Sift together:
- 2 c. flour
- 1 c. sugar
- 1-1/2 tsp. soda
- 4 tbsp. cocoa

Add:
- 1 c. mayonnaise
- 1 c. warm water

I like to shake the mayonnaise and warm water together in a jar until thoroughly mixed. Then add to the flour mixture. Bake in 350° oven for one hour.

Margaret Kenyon

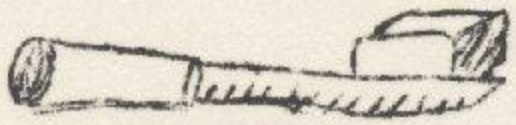
CHRISTMAS LIME PARFAIT PIE

- 1 6-oz. pkg, lime flavored gelatine
- 2 c. boiling water
- 1 tsp. shredded lime peel
- 1/3 c. lime juice
- 1 qt. vanilla ice cream
- 1 baked 10" pie shell
- Whipped cream
- Maraschino cherries

Dissolve gelatine in boiling water. Stir in peel and lime juice. Add the ice cream by spoonfuls, stirring until melted. Chill until mixture mounds slightly when spooned. Pour into cooled shell. Chill until firm. Top with whipped cream and marashino cherries.

Vera Kuhre

Left-over cake or cookie crumbs with a little brown sugar and cinnamon added are a good topping for an open-faced fruit pie or a quick coffee cake.



CONGO SQUARES

2-3/4 c. sifted flour
2-1/2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening
2-1/4 c. light brown sugar
3 eggs
1 c. broken nuts
1 pkg. chocolate chips

Sift flour, baking powder and salt. Melt shortening, add sugar. Cool slightly, add eggs, one at a time, and beat well. Add dry ingredients, nuts and chocolate. Bake in 350° oven for 25 to 30 minutes. Cut when almost cool. Yields 48 squares.

Audrey Jacquier

COOKIES

1 c. melted shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 c. raisins and nuts
4 c. flour
1 tsp. soda
1 tsp. vanilla
Pinch of salt

Mix well and press into bread tin and let stand in cool place until morning. Slice about 1/4-inch thick and bake in 375° oven.

Evelyn Allen

"Many a fond memory is evoked by a good recipe."

DATE-FILLED COOKIES

3/4 c. butter
1-1/2 c. flour
1-1/2 c. quick oats
1 c. brown sugar
4 tbsp. milk
1 tsp. soda
2 tsp. baking powder

Filling:
1 c. sugar
1/2 tsp. vanilla
1 pkg. dates (stones removed and chopped)
1 c. water

Cook filling until thick; cool; and then add flavoring.

Blend cookie ingredients and roll thin on lightly floured board. Cut and place teaspoon of date filling on cookie. Cover with dough and bake in moderate oven (350°).

Mary Decatur

DESSERT

1 3-oz. box of raspberry jello
1 box instant vanilla pudding
Frozen raspberries
Lady fingers
Macaroon cookies
1-1/2 shots of rum
1 c. hot water
Whipped cream
Chopped nuts
Cherries

Line bottom of 2-qt. baking dish with lady fingers. Crumble 4 or 5 macaroon cookies on top of lady fingers. Sprinkle rum on top of cookies. Beat vanilla pudding and pour over cookies. Add hot water with jello and add frozen raspberries to this. Pour over pudding. Top with whipped cream, nuts, and cherries. Chill.

Mrs. Lewis O. Gage, Jr.

FRUIT-FILLED OATMEAL SQUARES

These stay moist and are high in energy. The choice of fillings is endless. I have mentioned a few.

3/4 c. butter
1 c. brown sugar, firmly packed
1-3/4 c. flour
1/2 tsp. salt
1 tsp. soda
2 c. quick cooking oatmeal

Cream butter and sugar together thoroughly. Add dry ingredients which have been sifted together. Mix in oatmeal until dough is well blended and very crumbly. Line a jelly roll pan with waxed paper and pat 1/2 of the oatmeal mixture evenly and firmly into the pan. Spread with the fruit filling of your choice, add the remainder of the crumbs and pat down. Bake at 350° for 25-30 minutes.

Cook any of the following combinations to the consistency of thick jam:

Raisin: 2-1/2 c. raisins, 1/2 c. sugar mixed with 2 tbsp. cornstarch, 3/4 c. water, 1/4 c. lemon juice.

Date: 1 lb. dates (pitted and cut up), 3/4 c. white sugar, 1/2 c. water, 1/2 c. orange juice, 1 tbsp. lemon juice, rind of one orange (coarsely shredded).

Apricot: 3 c. chopped, dried apricots, 1/2 c. water, 1/2 c. orange juice, 1 c. sugar. Add 3/4 c. chopped walnuts after cooling the fruit mixture.

Any other thick jam or preserves may be used instead of the three above.

Shirley Sullivan

GINGERBREAD BOYS

Mix together thoroughly:
- 1/3 cup soft shortening
- 1 c. brown sugar
- 1-1/2 c. black molasses

Stir in:
- 1/2 c. cold water

Sift together, stir in:
- 7 c. flour
- 1 tsp. salt
- 1 tsp. allspice
- 1 tsp. ginger
- 1 tsp. cloves
- 1 tsp. cinnamon

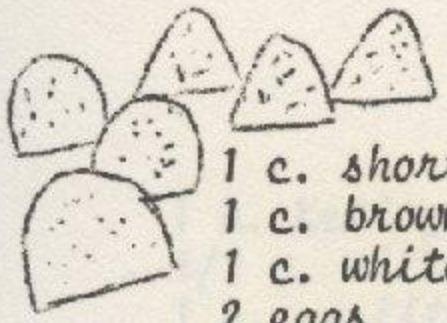
Stir in:
- 2 tsp. soda dissolved in 3 tbsp. cold water

Chill dough. Roll out very thick, about 1/2" thick. Grease cardboard gingerbread boy pattern and place on the dough and cut around it with a sharp knife. With a pancake turner carefully transfer gingerbread boys to lightly greased baking sheet. Press raisins into dough for eyes, nose and mouth. Bake and cool slightly; remove from baking sheet. With white icing, make outlines for collars, belts and shoes.

Bake at 350° for 15-18 minutes.

Evelyn Allen

If you haven't time to frost a cake, spread whipped cream over it and sprinkle with shaved chocolate.



GUM DROP CONFETTI COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
2 c. quick cook oats
1 c. coconut
1 c. gumdrops, cut up (I use spice drops)

Cream shortening and sugar. Add eggs and beat well. Add vanilla. Add flour, baking powder, soda and salt. Stir into creamed mixture. Add oats, coconut and gum drops. Roll into small balls and press with fork. Bake on ungreased cookie sheet at 375° about 10 minutes. Yields about 4 dozen cookies.

Helen Z. Link

If ever I dies an' you ain't certain I's dead,
Just butter some bisquit an' new made bread
An' spread 'em all over with raspberry jam,
Then step mighty softly to whar I am
An' wave dem vittles above my head,
If my mouf don't open, I'm certainly dead.

---Monroe Sprowl

FROSTY HERMITS

1 c. Kellogg's Bran Buds
1/2 c. milk
1 c. unsifted regular all-purpose flour
1/2 tsp. baking soda
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. ginger
1 c. brown sugar, firmly packed
1/2 c. soft butter or margarine
2 eggs
1 tsp. vanilla flavoring
1/2 c. coarsely-chopped Planters Dry Roasted Peanuts
1 c. seedless raisins

Measure Bran Buds into small bowl. Add milk; let stand until moisture is taken up. Sift together flour, soda, and spices. Set aside. Beat sugar and butter or margarine until light and fluffy. Add eggs, vanilla and Bran Buds mixture; beat well. Add sifted dry ingredients; stir until mixed. Stir in Peanuts and raisins. Drop by level tablespoonfuls onto lightly greased baking sheet. Bake in moderate oven (375°) about 12 minutes or until golden brown; remove from baking sheet. If desired, frost with Vanilla Icing and sprinkle with chopped Peanuts. (Vanilla Icing recipe follows). Yields about 4 dozen, 2-1/2

VANILLA ICING

1-1/2 c. sifted confectioners sugar
1 tsp. vanilla flavoring
2 tbsp. butter or margarine, melted
2 tbsp. milk
1/4 c. coarsely-chopped Planters Dry Roasted Peanuts

Beat sugar, vanilla, butter or margarine and milk together until smooth Frost cookies and sprinkle with chopped Peanuts.

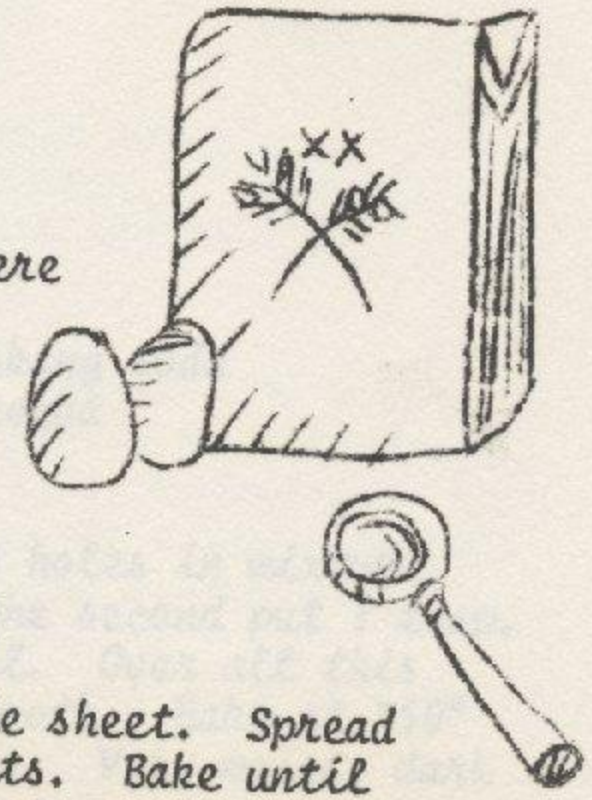
Norma Hilliard

HERMITS

Cream:
1 c. sugar
1/2 c. salad oil
Add:
1 well-beaten egg
Sift and add to the above:
1-1/2 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. cloves
1/2 tsp. salt
1 tsp. soda
Add:
1/2 c. milk
1/2 c. molasses
3/4 c. raisins

Spread on greased cookie sheet. The dough will be very stiff. Bake at 350° for 20-25 minutes. Cut in squares and sprinkle with sugar.

Barbara LaMere



HOLLAND BUTTER COOKIES

1/2 lb. butter
2 c. flour
1 c. sugar
Yolk of one egg (use the white to spread on top)

Mix like pie dough. Spread out on a large cookie sheet. Spread unbeaten egg white on top then spread chopped nuts. Bake until golden brown (about 25 minutes) in 350° oven. Let stand several minutes and cut in squares.

Joan Queneau

HOT MILK SPONGE CAKE

2 eggs, beaten
1 c. sugar
1/2 c. hot milk
1 tsp. vanilla
1 c. flour
1 tbsp. baking powder
1 piece of butter the size of a walnut

Melt butter in milk and add last. Beat eggs; add sugar and beat. Add flour and baking powder. Beat slowly, then add butter and milk mixture. Bake about 20 minutes in 400° oven. Use a greased loaf pan or small finnel pan.

Sheila Kearns

KRAZY KAKE

Into a flat, ungreased cake pan put:

1-1/2 c. flour
1 c. sugar
1/2 tsp. salt
1 tsp. baking soda
3 tbsp. cocoa

Mix ingredients well with a spoon; then make 3 holes in mixture. In the first hole, put 1 tsp. vanilla. Into the second put 1 tbsp. of vinegar. Into the third, put 5 tbsp. of oil. Over all this put 1 c. cold water. Beat in the pan until smooth. Bake at 350° for 35 minutes. Remove and let cool 10 minutes. Very moist, dark chocolate cake.

Kay Kibbie

LAZY DAISY CAKE

3 c. flour
2 c. sugar
2 tsp. baking soda
1 tsp. salt

6 tbsp. cocoa
2 c. water
3/4 c. oil
2 tbsp. vinegar (cider)

Mix dry ingredients together. Then add remaining ingredients. Bake in 9" x 13" pan, 35 minutes at 350°.

Barbara LaMere

MAPLE CANDIED WALNUTS

2 c. sugar
1 tbsp. light corn syrup
1/4 c. water
1/2 tsp. salt

1/2 c. maple syrup
1 tbsp. butter
4 c. walnut halves

Mix sugar, corn syrup and maple syrup, water, and salt in large, heavy sauce pan. Stir over low heat until sugar is dissolved. Boil until mixture reaches soft ball stage (238°). Remove from heat and add butter. Add walnuts and stir gently until mixture becomes creamy (not very long). Turn onto waxed paper and separate nuts.

An easy holiday confection--sure to make a hit as a gift or a treat!!

Clara Weld

MAPLE PUDDING

1 c. flour
1/2 tsp. salt
1/2 c. white sugar (or maple, ground up)
1 tsp. baking powder
1/2 c. milk
1 c. ground pitted dates

Sift dry ingredients together, add milk and dates. Spread in greased baking disk. Cover with the following sauce:

1 c. maple sugar
1 tbsp. butter
1/2 tsp. vanilla
2 c. boiling water
2 c. syrup (1/2 c. water may be substituted

Mix and pour over pudding (cake batter). Bake in moderate oven (350°-375°) for 40-50 minutes.

Margaret Kenyon

Eating real huckleberry pie is rather
like chewing on a clam full of sand.

--Richard W. Langer
(from "Grow It")

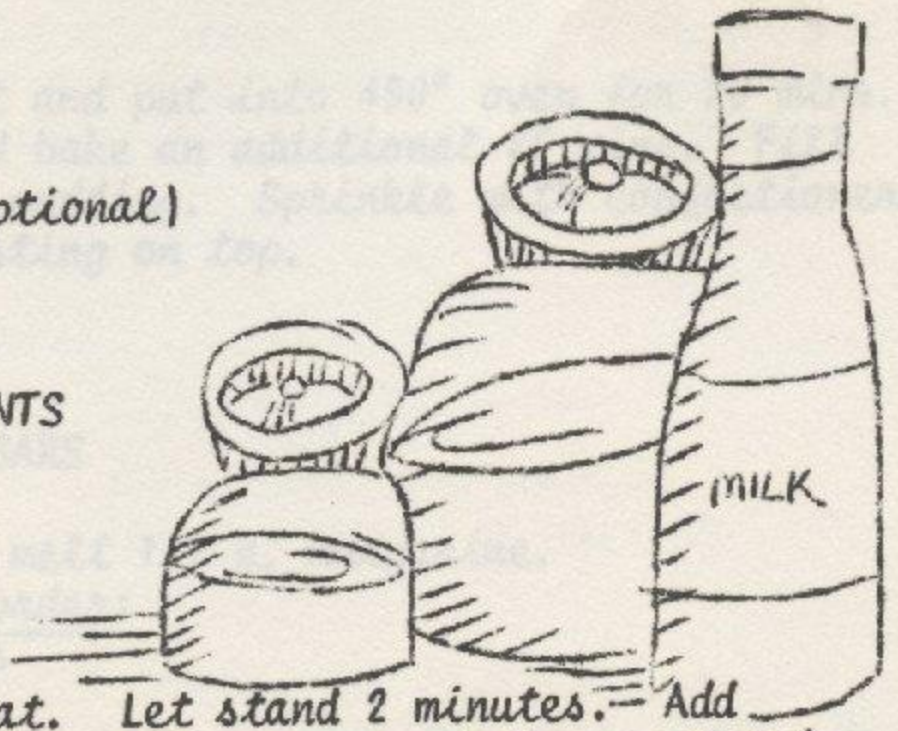
MARMALADE SOUFFLE
(via double boiler)

1 egg white
1 tbsp. sugar
1 tbsp. orange or ginger marmalade
} Per Person

Beat egg until stiff, add sugar, then marmalade. Steam in double boiler (well greased) for two hours. DO NOT PEEK!!

Sauce:
3 egg yolks
1/4 c. icing sigar
Mix in 1/2 cup cream whipped.
(1 to 2 tsp. rum or brandy, optional)

Joan Queneau



MINTS

2 c. sugar
1/2 c. water
1/4 tsp. cream of tartar

Cook to 238°. Remove from heat. Let stand 2 minutes. Add 8-12 drops of peppermint. Stir until creamy and drop on waxed paper.

Polly Rand

MOM'S CREAMPUFFS

Preheat oven to 450°.

Add 1/4 lb. butter to 1 c. boiling water and bring back to a boil. Add 1/2 tsp. salt. Lower heat and add all at once 1 c. flour. Keep mixing until it forms a ball and cleans the sides of the pan. Let it cool about a minute. Add 3 eggs and beat thoroughly with a spoon.

Spoon onto greased cookie sheet and put into 450° oven for 20 mins. and then lower heat to 350° and bake an additional 20 mins. Fill with custard, whipped cream or pudding. Sprinkle with confectionery sugar or drizzle chocolate frosting on top.

Lorraine Lawrence

NUT BARS

In a jelly roll pan (15x10x1), melt 1/2 c. margarine.
Sprinkle these ingredients in order:

- 1 c. graham cracker crumbs
- 1 small can coconut
- 1 6oz. pkg. chocolate chips
- 1 6oz. pkg. butterscotch chips
- 1 can condensed milk
- 1 c. chopped nuts

Bake 25 minutes at 350°. Cool in pan.

Pam Lukash

NUT FRUIT FUDGE

2/3 c. evaporated milk
1-2/3 c. sugar
1/2 tsp. salt
1-1/2 c. miniature marshmallows
1-1/2 c. chocolate bits
1 tsp. vanilla
1/2 c. chopped walnuts
1/2 c. chopped, candied mixed fruits

Combine milk, sugar, and salt in large saucepan. Bring to boil over medium heat stirring constantly. Cook 5 minutes longer stirring constantly. Remove from heat and add remaining ingredients and stir just until marshmallows are melted and mixture is well blended. Pour into a buttered 8" square pan. When cool, cut into squares.

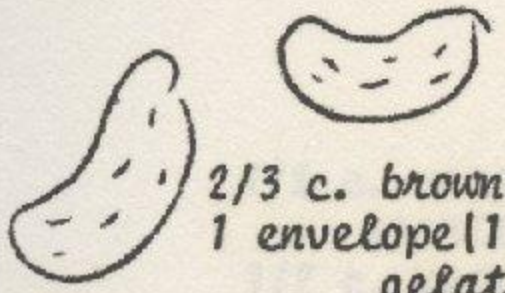
Ruth B. Wood

OATMEAL PIE

2 eggs
3/4 c. sugar
3/4 c. dark corn syrup
2 tbsp. flour
1/4 c. butter
3/4 c. uncooked oatmeal
1/3 c. coconut or walnuts

Beat eggs, add sugar and beat until thick. Add remaining ingredients and pour into shell. If using walnuts, top the pie with them. Bake 45 minutes at 350°.

Kay Kibbie



PEANUT-BRITTLE PIE

2/3 c. brown sugar
1 envelope (1 tbsp) unflavored gelatin
Dash of salt
1-3/4 c. milk
2 slightly beaten egg yolks
2 tbsp. butter
1 tsp. vanilla
2 egg whites
2 tbsp. granulated sugar
1/2 c. whipping cream
1 baked 9" pie shell
1/2 c. crushed peanut brittle

Combine brown sugar, gelatin, and salt. Stir in milk and egg yolks. Cook stirring constantly over medium heat until gelatin dissolves and mixture thickens slightly. Add butter and vanilla. Cool until partially set.

Beat egg whites to soft peaks. Gradually beat in granulated sugar beating to stiff peaks. Fold in peanut brittle and whipped cream. Chill until mixture mounds. Pile into cooked shell. Chill till firm.

Shirley Sullivan

PEANUT-BUTTER CHIP COOKIES

1/2 c. margarine, butter or shortening
1/2 c. peanut butter
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg
1/2 tsp. vanilla
1-1/4 c. sifted all-purpose flour
3/4 tsp. soda
1/4 tsp. salt
1 c. mini chocolate chips
Granulated sugar

Thoroughly cream together butter, peanut butter, sugar, egg and vanilla. Sift flour, soda and salt; blend into creamed mixture. Add chocolate bits. Shape dough in 1-inch balls; roll in granulated sugar. Place 2 inches apart on greased cookie sheet. Bake cookies in moderate oven (375°) for 8-10 minutes. Cool slightly on cookie sheet. Remove to rack and cool completely. Yields about 2 dozen cookies.

Sheila Kearns

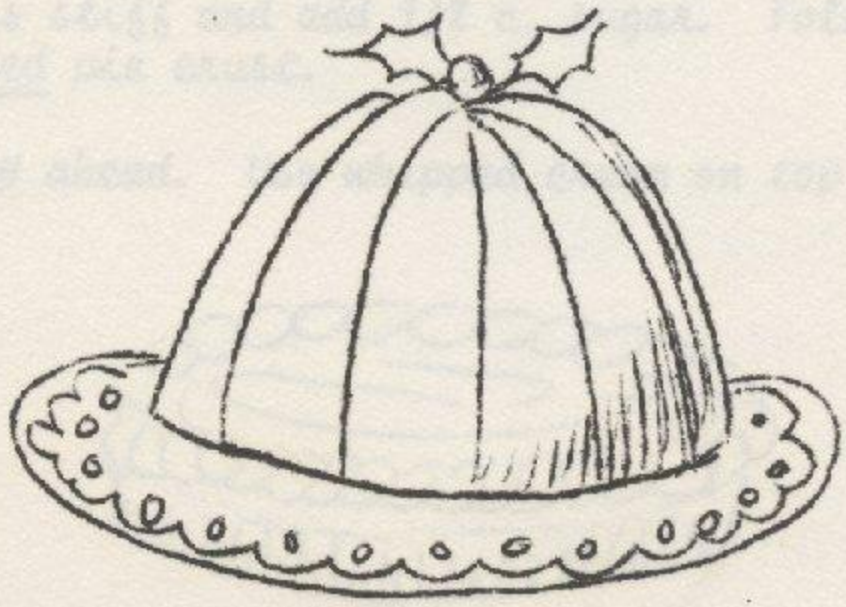
PLUM PUDDING
(Excellent for the holidays)

1 qt. bread crumbs
1/2 c. molasses
1/2 c. sugar
1 c. raisins
Sm. piece citron (3 or 4 oz. plastic container will do nicely)
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. cloves
3 eggs
1 c. sour milk
1/2 c. suet

Steam for three hours. Serve with hard sauce or Supreme Sauce (recipe in Odds 'n Ends section).

This recipe for Plum Pudding has been handed down for over 100 years on my mother's side of the family.

Margaret Kenyon



PUMPKIN PIE

Soak 1 tbsp. unflavored Knox gelatin in 1/4 c. cold water.

Cook: 1-1/4 c. pumpkin
1/2 c. milk
1/2 c. sugar

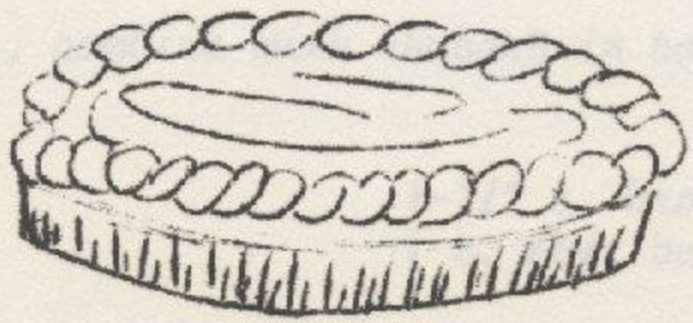
Add & stir until very thick: 3 egg yolks
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. salt

Stir in gelatin mixture; stir well; cover and put in icebox to cool.

Beat 3 egg whites stiff and add 1/2 c. sugar. Fold into cooled mixture and put into baked pie crust.

May be made a day ahead. Use whipped cream on top.

Joan Queneau



QUICK COCOA DEVIL'S FOOD CAKE

1-1/2 c. flour
1-1/4 c. sugar
1/2 c. cocoa
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
2/3 c. vegetable shortening
1 c. milk
1 tsp. vanilla
2 eggs, unbeaten

Combine flour, sugar, cocoa, baking powder, soda and salt in large bowl. Drop in vegetable shortening. Pour in about two-thirds of the milk. Then add vanilla and beat until perfectly smooth. Add unbeaten eggs and beat in thoroughly. Bake in two greased deep layer pans in 350° oven for 30-35 minutes.

Ruth B. Wood

RHUBARB CRUMBLE

2 lbs. cut rhubarb
1-1/2 c. sugar
1/2 c. flour
1 tsp. cinnamon

Mix dry ingredients, combine with rhubarb in baking pan.

Topping
2 c. flour
1 c. oatmeal
1-1/2 c. brown sugar
1 c. soft butter

Blend butter into flour. Add oatmeal and sugar. Cover rhubarb with this mixture. Bake at 350° until soft and bubbly.

Ruth B. Wood

RHUBARB CRUNCH

4 c. diced rhubarb
1 c. sugar
1 c. water
2 tbsp. cornstarch
1 tsp. vanilla

1 c. flour
1 c. brown sugar
1 tsp. cinnamon
3/4 c. dry oatmeal
1/2 c. melted butter

Place diced rhubarb in bottom on baking pan. Cook until thick: Sugar, water, cornstarch and vanilla. Pour over rhubarb.

Topping: Mix flour, brown sugar, cinnamon, dry oatmeal and melted butter until crumbly. Pour over mixture in pan. Cook until rhubarb is done and mixture is brown on top at 350°.
Patty Wilson

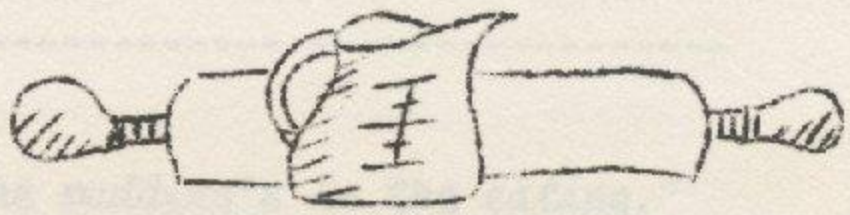
WHOOPIE PIES

6 tbsp. shortening
1 c. sugar
1 egg
1 tsp. vanilla
1 c. milk

2 c. flour
5 tbsp. cocoa
1-1/4 tsp. soda
1 tsp. salt

Blend first 5 ingredients. Sift remaining ingredients and mix altogether. Bake for 10-12 minutes on greased cookie sheets in a 400° oven.

Kay Kibbie



WHOOPIE PIES

2 c. flour
1-1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. cocoa
1/2 c. shortening
1 c. sugar
1 egg
1 c. milk
1 tsp. vanilla

Mix all ingredients together in large bowl. Drop by small teaspoon on a cookie sheet. Bake at 375° for 8 minutes.

Pam Lukash

FILLING FOR WHOOPIE PIES

1 c. shortening
1 c. confectioner's sugar
1 c. marshmallow fluff
1 tsp. vanilla
1 tbsp. milk

Mix the above ingredients together and fill 2 whoopie pies to make a filled cookie.

Pam Lukash

"The proof of the pudding's in the eating."

KNOW YOUR CHICKEN

Broiler: Eight to twelve weeks old, 1-3 pounds, most tender eating chicken.

Fryers: Twelve to fourteen weeks old, 2-4 pounds.

Roaster: No more than 6 months old, 3-1/2 to 5 pounds.

Anything over 5 pounds and you have a stewing bird (a fowl)!

Capon: Unsexed male bird, average 6-8 pounds, are larger and plumper than chickens at the same age. Usually roasted.

Chickens are deceptive--inspect carefully!

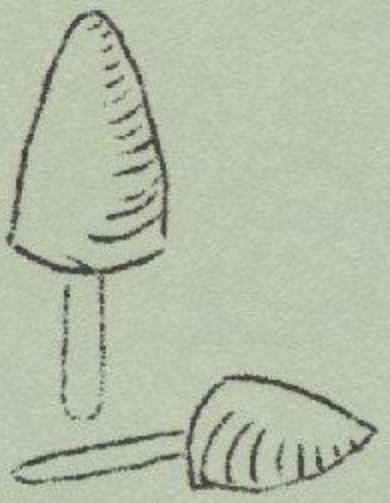
DUCK

Duck eggs are excellent for baking, a little tough fried or boiled.

At ten weeks, ducks will weigh in at 6 pounds or so and are ready for roasting. This is the prime time for roasting, but still very tasty if slaughtered a few months later. Dress the same as chicken.

GOOSE

Goose eggs make excellent rubber sink stoppers when fried!!



CANDY AND KIDSTUFF

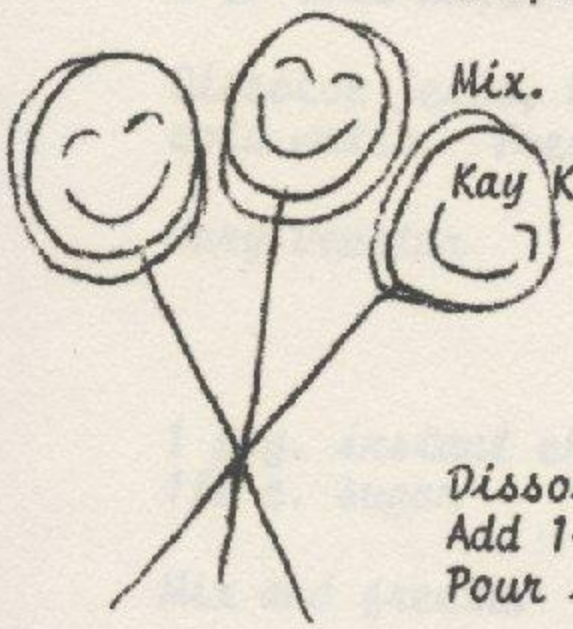
BUTTERSCOTCH CYCLES 76
DOUBLE ORANGE POPS 76
FINGER PAINTS 76
FROZEN POPS 77
FUDGE CYCLES 77
JELLO CYCLES 77
PEANUT BUTTER CREAM CANDY
PLAY DOUGH 78

BUTTERSCOTCH CYCLES

1 pkg. instant butterscotch pudding
2-1/2 cups rootbeer

Mix. Pour into popsicle forms and freeze

Kay Kibbie



DOUBLE ORANGE POPS

Dissolve one 3-oz. pkg. orange jello gelatin.
Add 1-1/2 c. sugar in 2 cups orange juice.
Pour into popsicle forms and freeze.

Kay Kibbie

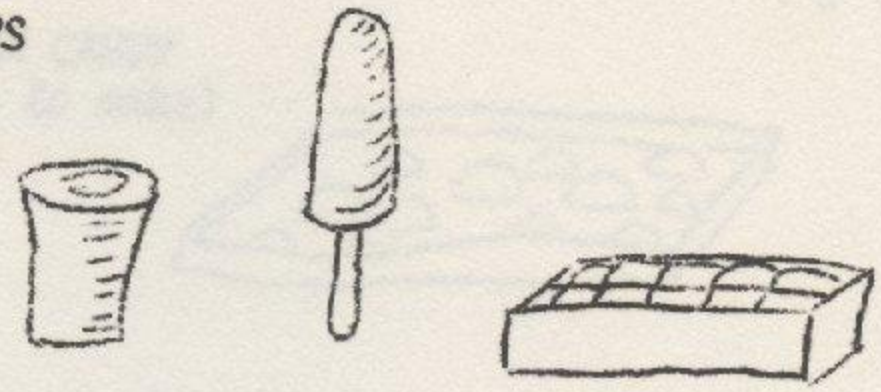
FINGER PAINTS

1 qt. boiling water
1 pint glossy starch
1 c. soap flakes
Food coloring

Combine ingredients.

Mary Decatur

FROZEN POPS



1 3-oz. pkg. jello gelatin
1 pkg. kool-aid
1 c. sugar
2 c. boiling water
2 c. cold water

Dissolve jello, kool-aid, sugar in the boiling water and then add cold water. Freeze in paper cups, molds, ice cube trays, etc.

Mary Decatur

FUDGE CYCLES

1 pkg. instant chocolate pudding
1/2 c. sugar
1/2 c. cream
2 c. milk

Mix and freeze.

Kay Kibbie

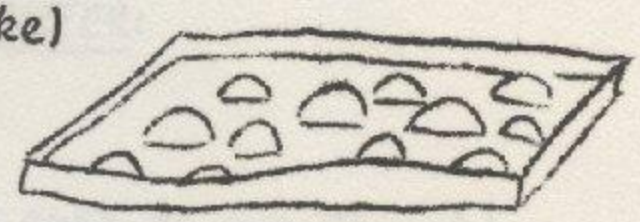
JELLO CYCLES

1 pkg. jello
1 c. hot water

Mix well, add 1-1/2 c. cold water. Stir, pour and freeze.

Kay Kibbie

PEANUT BUTTER CREAM CANDY
(Easy for children to make)

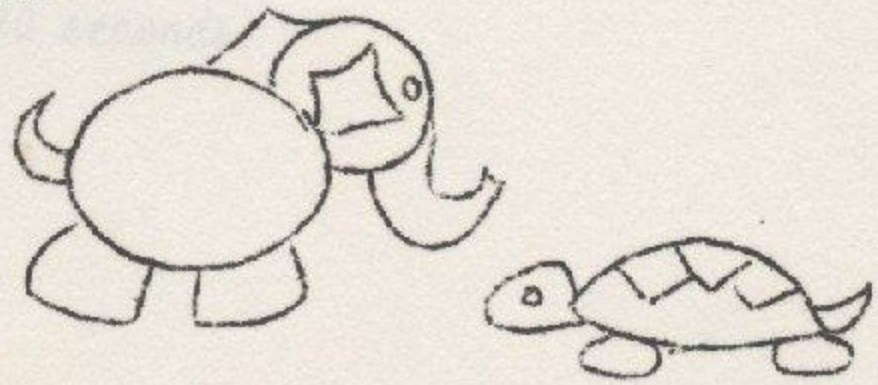


1/4 c. confectioners sugar
1 c. chocolate chips
1/2 c. sweetened condensed milk
1 c. peanut butter

Mix in order given. Drop pieces of candy onto wax paper. Chill for a short time. EAT YOUR CANDY!

Sheila Kearns

PLAY DOUGH



1 c. salt
1 box cornstarch
2 tbsp. salad oil
1 tsp. powdered alum
1 qt. water
Food coloring

Stir constantly. Take out of pan. Knead after it thickens.

TO TEST THE HEAT OF FAT WITHOUT A THERMOMETER:

Heat the fat slowly. Drop a 1-inch cube of one-day-old bread into it. If the bread browns in 40 seconds, the fat is ready for frying cooked foods. If the bread browns in one minute, the fat is ready for frying uncooked foods. The exception to this rule is French Fried Potatoes. Fry these when a cube of bread browns in 20 seconds.

ODDS 'N ENDS

BLUE CHEESE DRESSING 81
CRANBERRY-ORANGE BUTTER GLAZE 81
CRUNCHY SWEDISH GRANOLA 82
SEASONING SALT 82
SUPREME SAUCE 83
VODKA PUNCH 83
WHITE FROSTING 84

BLUE CHEESE DRESSING

BLEND in blender:

1 sm. onion
1 c. salad dressing
1/3 c. oil
1/4 c. catsup
2 tbsp. sugar
2 tbsp. vinegar
1 tsp. prepared mustard
1/2 tsp. salt
1/2 tsp. paprika
1/4 tsp. celery seed

When well blended, stir in 4 ounces of crumbled blue cheese.

Keeps well in refrigerator. Makes 2-1/2 cups.

Helen Link

CRANBERRY-ORANGE BUTTER GLAZE

1 lb. can cranberry jelly
6 oz. can frozen orange juice concentrate (thawed)
1/2 c. butter

Mash cranberry jelly well in a saucepan. Mix in orange juice concentrate and butter. Heat together until jelly is melted and mixture is smooth. Brush on or spoon over turkey, pork loin roast, or leg of lamb during last 30 minutes of roasting time. Serve remaining glaze hot with the meat.

Lorraine Lawrence

CRUNCHY SWEDISH GRANOLA

4 c. uncooked oats
2 c. wheat germ
1 c. shredded coconut
1 c. nuts
1 c. sesame or sunflower seeds
3/4 c. brown sugar
3/4 c. cooking oil
1/3 c. water
2 tbsp. vanilla

Combine dry ingredients and add liquids. Mix well. Bake in large pan at 350° for about 1 hr. until brown and crunchy. Watch it and stir often or it will burn. Makes 8 cups)

Polly Rand

SEASONING SALT

In the blender process together:

6 tbsp. salt
1/2 tsp. thyme leaves (dried)
1/2 tsp. marjoram
1/2 tsp. garlic powder
2-1/4 tsp. paprika
1/2 tsp. curry powder
1/2 tsp. dry mustard
1/4 tsp. onion powder
1/2 tsp. dill
1/2 tsp. celery salt

This is good used when frying chicken, in salads, etc.

Helen Link

SUPREME SAUCE

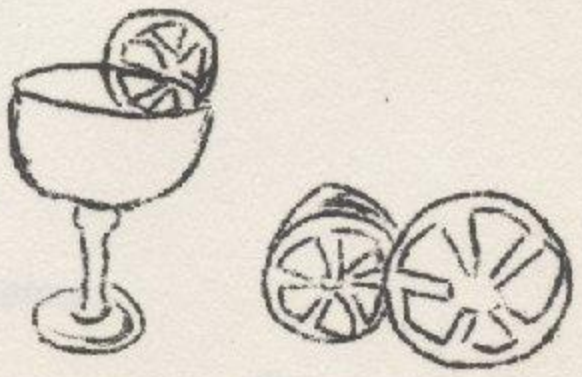
Boil 1/2 cup sugar and 1/3 cup water to 238° or until it spins a thread.

While above is cooking, beat 2 egg yolks until thick. Add sugar-syrup gradually while hot, beating constantly, until creamy. Add 1 tsp. of vanilla. Chill.

Just before serving, fold in 1 cup of whipping cream which has been beaten until stiff.

Margaret Kenyon

VODKA PUNCH



4 fifths 100 proof Vodka
5 32-oz. Hawaiian Punch
4 large oranges, sliced
2 lemons, sliced

Put above ingredients in 20-qt. containder one day prior to the party and let it ferment. Before the party, add a couple of large ice cakes, 3 qts. of club soda and 2 qts. of half and half.

Kay Kibbie

WHITE FROSTING

2 tbsp. water
4-1/2 tbsp. granulated sugar
2-1/3 c. confectionary sugar
1 egg
2/3 c. Crisco
1 tsp. vanilla

Boil water and granulated sugar for 1 minute. Meanwhile, beat egg into confectionary sugar and add hot sugar-syrup gradually. Then beat in Crisco and continue to beat until fluffy. Add vanilla.

Clara Weld

"The disposition of the cook flavors the broth."